Leonardo grilled cheese!!!!

Ingredients: Bread of choice Tomato 2 slices Havarti and swiss cheese 3 pieces minimum Pesto 1 tablespoon pickle as a side (optional) Butter to butter your bread

Directions:

Now cook on a stove, or a george forman.

On stove top over medium high heat, use non stick pan.

Butter 1 side for each slice of bread. Put the buttered side down on heat element.

Put pesto on each slice of bread

Add 1 and a half slices of cheese of each piece of bread.

Put 2 slices of tomato on 1 slice of bread Cook for at least 5 minutes.

Use a spatula to close the grilled cheese.

Continue to turn and cook till cheese is nice and gooey.

Remove from heat.

And last but not least a balsamic drizzle on the top!

Garnish with pickle slices.

