

PANFRIED BRIE, TOMATO, ONION & CHIVE TOASTIES



Delicious, quick & easy to make, a step up from an average toasty. Perfect for those days when you do not feel like doing much cooking but you still want something warm & tasty. Turn it into a full meal by serving it with a side salad.

PREP: 5 min **TOTAL:** 15 min

MAKES: 4



8 slices of white bread



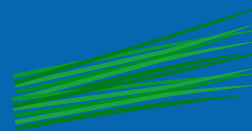
180g brie cheese



½ onion, finely chopped



2 tomatoes, in thin slices



1 tbsp chopped chives



Butter, at room temperature or spread



Black cracked pepper

TIPS:

- ✓ If you use a large enough frying pan you can easily cook 2 toasties at the time.
- ✓ Using salted butter gives it a very nice flavour. If your butter is too hard, just add it straight to the pan instead of trying to spread it, when melted add the toasty and cook until golden on one side. Before flipping it to the other side you may need to add another little bit of butter, otherwise it may not crisp up enough.
- ✓ Make this with your favourite cheeses like cheddar or camembert.
- ✓ Easy to adapt for fussy eaters, use fillings you know they will like.



1 Cut the brie cheese into thin slices.



2 Butter 1 side of each slice of bread.



3 Put slices of tomato on the unbuttered side of one piece of bread, top with the thinly sliced brie, chopped onions and a sprinkle of chopped chives & black cracked pepper.



4 Put another slice of bread on top, buttered side out (you will end up with a sandwich that is buttered on the outside).



5 Heat up a non-stick frying pan, cook the sandwiches on low to medium heat for 2 to 3 minutes on each side until they are golden and crispy on both sides and the cheese has started to melt.



6 Cut in half and serve straight away.

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