

Classic Hatch Chile Grilled Cheese Sandwich
makes 2 sandwiches

Ingredients

Unsalted butter, softened

4 slices sourdough bread

4 ounces cheddar cheese, cut into 1/3-inch thick slices

1 Hatch Chile, roasted, peeled, stemmed, seeded, and halved lengthwise (see Hatch Chile Essentials, page 12)

Directions

Set a large pan over medium-high heat and add enough butter to lightly coat the bottom of the pan. Layer the cheese and chiles onto 2 of the bread slices. Top with the remaining 2 slices of bread. Cook the sandwiches on one side, turning after 5 minutes or when the first side is golden brown and the cheese has begun to melt. Cook on the other side just until golden brown. Serve hot.