



## Ham Muffinini

*Recipe courtesy of Nature's Own Bread. For more information visit their website, [naturesownbread.com](http://naturesownbread.com).*

### **Ingredients:**

4 Nature's Own 100% Whole Wheat English Muffins, split  
8 very thin asparagus spears  
8 slices Swiss or Gruyere cheese  
¼ pound sliced smoked ham  
Olive oil  
Salt  
Pepper  
Dijon mustard

### **Instructions**

Set the EGG for direct cooking at 400°F/204°C and add the Half Moon Cast Iron Griddle – with the ridged side up – to preheat.

Brush asparagus spears lightly with oil; season with salt and pepper. Place on the griddle; cook 3 minutes or until lightly charred. Cool slightly; cut each spear crosswise in half.

Meanwhile spread mustard over muffin halves. Layer each of 4 muffin halves with 1 slice cheese. Top evenly with ham, asparagus, remaining cheese and muffin halves; press sandwiches together slightly. Brush outside of sandwiches lightly with oil.

Cook sandwiches on the griddle 3 to 4 minutes or until browned and cheese melts.

Serves 4