

# *Brie, Strawberry & Mint Sandwich*

## **Prepare**

Wash and cut Strawberry tops and lay on towel or paper towel and pat dry

Slice strawberries

You can place whole (washed and dried) fresh mint leaves or chopped mint leaves on strawberries

Thin slices of Brie to cover

Bread, your choice 😊 bagel, flat bread, whole wheat



## **Ideas**

\*Grapes are also a wonderful addition or replacement for strawberries.

\*Strawberries palate well with:

Mozzarella, goat cheese, feta cheese, cream cheese, yogurts, brie and any soft cheese.

\*Mints palate well with:

Ricotta, Mascarpone, Goat Cheese, Cottage Cheese and Gouda Cheese. Also, nice in smoothies.

\*Mayo, I use vegan Mayo, and have chopped my mint; then, added 1-3 Tablespoon full to my chopped mint and use as a spread for my Strawberry, Mint Gouda Sandwich. Can substitute Mayo for Cream Cheese and spread on a bagel - add Gouda slices on top of sliced strawberries.

\*Toast open face in toaster ovens.

\*May be eaten hot or cold.