

Brie and Pear Grilled Cheese Sandwich



Servings: 1

2 tablespoons unsalted butter

2 slices sour dough bread

3 slices brie

2 slices pear

1 pinch fresh thyme

honey, for drizzling

Lightly butter one side of each slice of bread with 1 tablespoon of butter. The buttered side will be the outside of the sandwich.

Layer the brie, sliced pear, thyme, and a drizzle of honey on the unbuttered side of one slice of bread. Top with the second slice of bread buttered side facing out.

Heat a small skillet over medium-low heat. Add the sandwich to the skillet and cook the first side for 2-3 minutes. Flip the sandwich over and cook the other side for 2-3 minutes or until the cheese is melted and the bread is golden and toasted.

Remove the sandwich from the heat.

Serve

Per Serving (excluding unknown items): 406 Calories; 23g Fat (48.6% calories from fat); 2g Protein; 54g Carbohydrate; 11g Dietary Fiber; 61mg Cholesterol; 7mg Sodium; 35g Total Sugars; 0mcg Vitamin D; 39mg Calcium; 1mg Iron; 420mg Potassium; 50mg Phosphorus. Exchanges: .