

## GRILLED CHEESE WITH BACON AND ARUGULA

### INGREDIENTS

4 slices good, crusty sandwich bread, sliced to approximately 1/4-inch thickness  
1 tablespoon Dijon mustard  
4 slices Havarti cheese  
4 slices good bacon, cooked until just crisp  
2 small handfuls baby arugula  
1-2 tablespoons olive oil

### DIRECTIONS

Lay out the slices of bread and brush side of bread with olive oil, turn the olive oil side down. Divide and spread the mustard onto two slices of the bread. Top each of the two slices with a layer of cheese to cover the entire surface of the bread. Top each cheesed slice of bread with two slices of bacon and a small handful of arugula. Add another layer of cheese to each sandwich, and top each with one of the remaining slices of bread. Cover with other piece of bread and brush with olive oil.

Place on griddle on panini press. Grill until golden brown on both sides, or cheese is melted. Remove and cut at a diagonal, serve immediately.