

GRILLED CHEESE WITH FRESH FIGS

Instructor Ms. Terra

Volunteer: Ms. Stella

SKILLS LEARNED

Setting table
Knife skills introduction
Spreading something on bread
Preparing food for assembly
Using a griddle
Using a food weight in grilling
Clearing table
Washing dish

EQUIPMENT

Instructor to bring

- Griddle x 2 (ATOZ storage)
- Food weight x 2 (Terra)

ATOZ Kitchen Cart

- Instructor cutting board & knife
- Station mats for students
- Spatula
- Cheeky plates
- Napkins
- Tablecloth

INGREDIENTS

Grilled cheese

- 12 slices sourdough bread
- 12 sliced Havarti cheese
- 12 fresh figs
- 12 slices bacon, already cooked (optional)
- 12-25 leaves spinach (optional)
- 12-20 tsp mayonnaise

INSTRUCTIONS

1. Thinly slice fresh fig
2. Cut slice of bread in ½ and then spread mayo onto outside of bread slices
3. Stack ½ slice cheese, bacon, fig slices, spinach, and ½ slice cheese between slices of sourdough with mayo on outside for grilling.
4. Grill sandwich.
5. Enjoy

