

Grilled Brie and Apple Sandwiches



sandwiches

POINTS® Value: 6

Servings: 2

Preparation Time: 10 min

Cooking Time: 12 min

Level of Difficulty: Easy

A sophisticated version of a grilled cheese sandwich, this rendition ups the health quotient by adding apples and onions and cutting back on cheese.

Ingredients

- 1/2 medium onion(s), Vidalia, or other sweet onion, thinly sliced
- 1/4 cup apple cider, or apple juice
- 4 medium slice sourdough bread
- 1 small Granny Smith apple(s), or 1/2 medium, thinly sliced
- 2 oz brie cheese, thinly sliced

Instructions

- Spray a large, nonstick skillet with cooking spray. Place pan over medium-high heat and add onions. Sauté until soft and golden brown, adding cider as needed to prevent burning.
- Lay 2 slices of bread on a clean surface and divide apple slices, Brie and caramelized onions among them. Cover each with a second piece of bread.
- Spray skillet again and set over medium heat. Grill sandwiches until cheese melts and bread browns. Cut into halves and serve hot.