



RECIPE

DR. OETKER | GREEN VALLEY – CREAMED SPINACH & FETA

We're making a sandwich melt to melt all other sandwich melts!

INGREDIENTS

- [1 x Green Valley – Creamed Spinach & Feta](#)
- 8 x ciabatta slices (depending on how many sandwiches)
- 1 x cup white grated cheddar
- 2 x fresh chillies
- 100g x butter
- Salt and pepper to taste

How to prepare your creamed spinach, feta and white cheddar melt.

2 thin slices of ciabatta, pan fried in a thin coating of butter, and filled with a creamed spinach, feta, white cheddar cheese spread. Do I have your attention yet? Mmm...Good!

So let's show you how **to make** this deliciously creamy spicy spinach cheese sandwich melt that won't leave your mouth feeling like you've just eaten 3 toasted cotton puffs at a quick-shop garage sandwich bar.

LET'S GET STARTED!

1. Place your creamed spinach and feta into the microwave for 7 to 8 minutes and whilst that's doing its thing, get our ciabatta slices toasted.
2. In a pan, add your butter on high heat. Once melted place the four slices of ciabatta in the pan. You want the slices to soak-up the butter and by doing so it flavouring the ciabatta and browning the slices beautifully. And then when done, flip them over so that you can fry the other side.
3. When you've completed the first 4 slices repeat with the second batch of ciabatta.



By this stage our creamed spinach and feta should be done.

4. Decant the creamed spinach and feta into a bowl and whilst still hot, add your grated white cheddar, your fresh chillies as spicy as you like it. Salt and pepper to taste and mix it all together. Keep mixing until the cheddar melts and becomes one with the creamed spinach.

Now let's assemble your melt. Lay them out onto your board.

5. With a spoon, scoop and spread your creamed spinach mixture onto each of the bottom ciabatta slices.
6. Now top with the top ciabatta slices, pressing them down gently onto the spinach cheese spread. Repeat with all the rest and when done, let's plate and eat.

And it's as easy as that! You have to eat these sandwich melts immediately, when they're still hot and melty. Yes we said Melty...and yes we just made-up that word!