share your favorite
Grilled cheese...
WIN CASH & PRIZES!

FACEBOOK PHOTO CONTEST

Share a grilled cheese photo with us! Whether it's a photo of your original masterpiece, a pic of your family enjoying grilled cheese together, or even a nostalgic childhood photo, we'd love see.

Log on to the Robért Fresh Market or Lakeview Grocery Facebook pages to share your photo by April 22. You'll be entered to win a $100 gift card and other great prizes.

For complete contest details visit our website or Facebook page.

Grilled CHEESE
ACADEMY ®

GRILLED CHEESE RECIPE SHOWDOWN

See grilledcheeseacademy.com in April to enter your original recipe. The grand prize is **$15,000!**

GRILLED CHEESE MONTH 2016 | DEPARTMENT RECIPE CONTEST | PRODUCE

'The Bello Breadless Grilled Cheese'

Ingredients (makes 2 - for vegetarian, remove bacon)

- 4 large Portobello caps
- 4 slices Wisconsin smoked Gouda
- 1 Roma tomato, sliced
- 1 small red onion, sliced
- 1 cup arugula
- 4 slices pre-cooked sliced bacon, broken in half
- 4 tbsp olive oil
- 1 tbsp Kosher salt

Directions

Remove stems from Portobello and wipe with a damp paper towel. Dip Portobellos stem-side down in olive oil and sprinkle with salt. Heat a skillet or sandwich press to high. Cook stem side of Portobellos for 2 minutes, then remove from skillet or press. (If using a press, do not close the press.)

Once cooled, dip the Portobellos' cap sides in olive oil. Place 1 slice Gouda on the stem-side of two of the Portobellos. Top each with sliced red onion, Roma tomato, half of the arugula, 4 pieces bacon and finish with Gouda to create stacks.

Reheat skillet or sandwich press to high. Place the other 2 Portobellos, stem-side down, on top of each stack. Cook for 2 minutes. Carefully turn the sandwiches over and cook for 2 minutes. (If using a sandwich press, cook for 2 minutes.)

WISCONSIN CHEESE ®