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**Veggie-Packed Kimchi Grilled Cheese Sandwich**

Serves 2

**Ingredients:**

4 slices whole wheat bread

3 Tbsp butter

4 slices Colby Jack cheese

1/2 cup kimchi

Few slices green, red & yellow pepper

5-6 cherry tomatoes

**Directions:**

1. Melt one third of butter in a large non-stick skillet (or grill pan in my case) over medium heat until foaming subsides. Add 2 slices of bread, then 2 slices of cheese on top, press firmly into pan and cook until golden brown on bottom side (approx 2 min.)

2. Char kimchi, peppers & cherry tomatoes while the bread is grilling for approx. 4-5minutes.

3. Chop up kimchi and veggies, then add on top of cheese. Remove sandwich using a flexible metal spatula. Add the remaining butter. Repeat steps 1-3 with second sandwich. Serve & enjoy immediately. :)