

TOASTIE SOSATIES 3 WAYS

Serves 2 of each variant
Hands-on time: 10 minutes
Hands-off time: 5 minutes

INGREDIENTS

4 slices SASKO Low GI Whole Wheat Brown Bread
½ cup butter, melted
2 slices cheddar cheese

For the cheese and tomato:

4 slices cheddar cheese
4 slices tomato
¼ tsp each salt and pepper, to season

For the cheesy chicken mayo:

4 slices mozzarella cheese
2 tbsp mayonnaise
1 cup rotisserie chicken, shredded

For the ham and cheese:

4 slices cheddar cheese
2 slices ham

METHOD

1. Arrange 4 SASKO Low GI Whole Wheat Brown Bread slices on a cutting board and cut the crusts off each slice.
2. **For the cheese and tomato:** Place 1 slice of cheese onto a slice of bread and top with 2 slices of tomato and season with salt and pepper. Add another slice of cheese and cover with a slice of crustless bread. Repeat the process to create another sandwich.
3. **For the cheesy chicken mayo:** Place 1 slice of cheese onto a slice of bread. Mix the mayonnaise with the chicken and spread half of the chicken-mayo mixture over the cheese. Add another slice of cheese and cover with a slice of crustless bread. Repeat the process to create another sandwich.
4. **For the ham and cheese:** Place 1 slice of cheese onto a slice of bread and top with a slice of ham and another slice of cheese. Cover with the another slice of crustless bread. Repeat the process to create another sandwich.
5. Cut each sandwich into 4 squares. Thread the 4 squares onto a wooden skewer, alternating with a piece of sliced cheese. Repeat with the other squares onto a second skewer.
6. Heat a large non-stick pan over low heat until hot. Brush the bread sosaties with butter and place them into the pan. Fry for 1-2 minutes on each side until golden and toasty.
7. Serve and ENJOY!