

# Ingredients



2 slices Sara Lee® Artesano™ Bread  
1 tablespoon shredded mozzarella  
1 tablespoon shredded white cheddar  
1 tablespoon shredded gruyere  
1 tablespoon shredded asiago  
4 colors of all-natural food coloring  
2 pats salted butter

## Rainbow Grilled Cheese



### Instruction

- Begin by placing each of the cheeses into separate small bowls.
- Add a few drops of all-natural food coloring to each bowl and stir until the coloring is even throughout.
- Add each cheese, in tight color coordinating rows, on top of 1 slice of Artesano Bread. Add the top piece of Artesano and butter both sides of the sandwich.
- Grill the sandwich in either a panini press or a cast iron skillet over medium heat until both sides of the bread are golden brown and the cheese has melted; about 5-10 minutes.
- Let the sandwich rest for 30 seconds then cut perpendicular to the colored rows to achieve rainbow effect.

