

## **Marinated Grilling Cheese Sandwich with Roasted Red Peppers and Quick Sweet Pickled Red Onions on a French Roll**

### **Ingredients for 2 sandwiches:**

- 1 pack of ROUGETTE Bon·fire Marinated Grilling Cheese
- 8 ounces jarred roasted red peppers, drained and patted dry with a paper towel
- 2 French Rolls, split
- 2 tablespoons granulated sugar
- 2 teaspoons Kosher salt
- 1 small red onion, thinly sliced
- 1/2 cup white vinegar
- 1/2 cup water
- 1/4 cup baby arugula



### **Instructions:**

1. Preheat grill to medium heat.
2. Combine vinegar, water, sugar and salt in a small microwave safe bowl and heat on high for 2 minutes.
3. Remove vinegar mixture from microwave and add onions, ensuring the onions are completely submerged in the vinegar mixture. Cover with a lid or aluminum foil and allow mixture to rest for at least 15 minutes.
4. Meanwhile, remove Marinated Grilling Cheese from packaging and arrange in grilling tin. Place tin on preheated grill and close lid. Grill cheese for 5 minutes over medium heat.
5. After five minutes, use a spatula to carefully flip cheese portions in tin and grill for five more minutes, until cheeses are just starting to melt. Remove tin from grill and allow to rest for 5 minutes.
6. Meanwhile, place French rolls on hot grill, split side down and grill until slightly toasted. Drain the marinade from the pickled onions.
7. To assemble sandwiches, arrange strips of roasted red peppers on the bottom of each French roll followed by half of the arugula. Top each sandwich with one portion of Marinated Grilling Cheese, and half of the pickled onions. Serve immediately.