



Spinach, Mozzarella and Tomato Sandwich



1 serving



14 minutes

INGREDIENTS

- 1 section of baguette (about 10-12 inches long)
- 1 oz cream cheese, softened
- 1 oz fresh mozzarella, sliced
- 2-3 slices of tomato
- 1/4 cup fresh spinach leaves
- Salt and pepper to taste
- Olive oil (optional)
- Balsamic vinegar (optional)

1. First, gather all your fresh ingredients: a crisp baguette, creamy mozzarella, ripe tomatoes, fresh spinach leaves, and smooth cream cheese. Then, slice your baguette, mozzarella, and tomatoes, and have everything ready to assemble this delicious sandwich.
2. Drizzle a bit of olive oil and balsamic vinegar on the baguette to add a rich, tangy flavor that elevates the entire sandwich.
3. Spread 1 oz of softened cream cheese on the bottom half of the baguette. Place a layer of fresh spinach leaves on top of the cream cheese, ensuring they are evenly distributed.
4. Layer the fresh mozzarella slices evenly over the spinach leaves.
5. Place the tomato slices on top of the mozzarella. Season the tomato slices with a pinch of salt and pepper. For extra flavor, drizzle a little olive oil and basil over the tomato and mozzarella layers.
6. Place the assembled sandwich in a preheated pan over medium heat, pressing down gently with a spatula to ensure even toasting. Cook for a few minutes on each side until the bread is golden and crispy, and the mozzarella starts to melt.
7. Once the sandwich is beautifully toasted and the mozzarella is melted, remove it from the pan and let it cool for a minute. Slice the sandwich in half and serve immediately for a delicious, warm, and satisfying meal.