



NAAN AND HUMMUS GRILLED CHEESE SANDWICH

Makes: 1 Sandwich • Ready In: About 10 minutes

INGREDIENTS

- 1 Naan bread (mini or regular sized)
- 1 Tbsp. store-bought hummus
- 1/2 Tbsp. minced red onion
- Sliced black olives (I used canned)
- Grated cheese
- Canola oil (or whatever cooking oil you have on hand)



STEPS

- 1. Spread hummus over one side of Naan bread.** Top with red onion, and desired amounts of olives and cheese. Cut the naan bread in half, then combine the two halves to make a sandwich. Lightly brush the outside of the naan bread with cooking oil.
- 2. Lightly brush a non-stick pan with cooking oil and heat over medium-low heat.** Place sandwich on pan and cook until outside of naan bread crisps (about 1 to 2 minutes.) Flip to cook the other side until crisp on the outside and cheese is melted on the inside. Enjoy!

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