



HAM, CHEESE & WILD MUSHROOM TOASTIE

<https://www.mainland.co.nz/recipe/ham-cheese-wild-mushroom-toastie.html>



PREP TIME
5 MINS

COOKING TIME
10 MINS

SERVES
2

Don't go past this ham and cheese toastie with a twist. Featuring sautéed wild mushrooms, baby spinach and our Mainland Swiss Cheese, it'll have you coming back for seconds.

Ingredients

- 30g Mainland Natural Butter
- 1 clove of garlic, crushed
- 2-3 tbsp pesto
- 4 slices rye bread or whole grain
- 2 handfuls baby spinach leaves
- 1 cup wild mushrooms (or sliced button mushrooms)
- Salt and freshly ground black pepper to taste
- 8 slices champagne ham
- 4 slices Mainland Swiss Cheese

Method

1. Toast bread slices.
2. Heat butter in a frying pan and sauté the garlic, spinach and mushrooms until just wilted. Season well to taste.
3. Layer the sandwiches, starting by spreading a slice of toast with pesto, then ham and cheese slices and then warm mushroom mix. Add another slice of toast and repeat fillings.