



Grilled sandwich with asparagus and asparagus cheese



Ingredients

- 0.5 Henri Willig asparagus cheese
- 2 slices of (country) bread
- 1 boiled egg
- 2 cleaned green asparagus or asparagus tips

Preparation

A tasty lunch that is also stylish and easy? We have it here for you!

Fry or grill your asparagus with some oil briefly on high heat in a frying pan or grill pan, 2-4 minutes is enough.

Meanwhile, boil the eggs.

Prepare your slices of bread and generously spread 2 slices with the asparagus cheese, then put the other slices of bread on top.

Remove the asparagus from the pan and then fry the sandwiches in the same pan until the cheese starts to melt.

Remove the sandwiches from the pan, place on a plate and garnish with the asparagus the boiled peeled eggs and some salt and pepper to taste.

For an extra explosion of asparagus and cheese, grate some extra cheese on top and your delicious sandwich is ready!