



Grilled Chèvre and Sweet Onion Sandwich

Start to Finish: 20 minutes

Makes 8 servings

16 slices Swiss cheese, Sargento®
16 slices dark rye bread, Oroweat®
1 1/2 cups sweet onion jam, Stonewall Kitchen®
2 logs (5.5 ounces each) goat cheese, sliced 1/4-inch thick, Silver Goat®
1 stick (1/2 cup) butter, softened

1. Make sandwiches by laying 2 of the Swiss cheese slices on a piece of rye bread. Top with 3 tablespoons of the onion jam, 3 slices of the goat cheese, and another slice of the rye bread. Repeat with remaining ingredients.
2. Heat a large heavy-bottom skillet or griddle over medium-low heat. Spread butter on one side of a sandwich and place in skillet. Spread butter on other side of sandwich. Grill sandwiches about 6 minutes or until Swiss is melted and bread is toasted, turning once.
3. Serve immediately or keep sandwiches warm and toasty in a 200°F oven until ready to serve.

Sweet Potato and Ginger Soup

Start to Finish: 25 minutes

Makes 8 servings

1 bag (24-ounce) frozen cut sweet potatoes, Ore-Ida® Steam n' Mash®
2 tablespoons extra virgin olive oil
1 medium leek, white part only, cleaned and thinly sliced
1 1/2 cups shredded carrots, Ready Pac®
4 cups less-sodium chicken broth, Swanson®
1 tablespoon + 1 teaspoon bottled minced ginger, Gourmet Garden®
Salt and ground black pepper
1/2 cup fat-free plain yogurt
Chopped fresh cilantro (optional)

1. Microwave sweet potatoes according to package directions; set aside.
2. In a soup pot, heat oil over medium-high heat. Add leek and carrots; cook and stir for 4 to 5 minutes or until they begin to soften. Stir in sweet potatoes, broth, and the 1 tablespoon minced ginger. Bring to a boil; reduce heat to low. Simmer for 15 minutes.
3. Transfer mixture to a blender (work in batches if necessary). Cover and blend until smooth. Return soup to pot and reheat. Season to taste with salt and pepper. Stir in the remaining 1 teaspoon minced ginger. Ladle soup into serving bowls. Top each serving with yogurt and chopped cilantro (optional).