



## Grilled Spanikopita on Rosemary Olive Sourdough

A delicious vegetarian option, loaded with flavor.

### For the filling:

2 Tablespoons olive oil \*(we like Fustinis Garlic infused Olive Oil)

1 small shallot, minced fine

10 oz. frozen spinach, thawed, rinsed and squeezed as dry as possible

1/3 cup crumbled feta cheese

1 tsp. fresh dill, minced (or ½ tsp. dry dill)

salt and pepper to taste

2 TBSP chopped roasted red pepper

Combine filling ingredients together in a bowl.

### For each sandwich:

2 slices Breadworks Rosemary Olive Sourdough

Softened Butter

2 slices Provolone Cheese

Spread some softened butter on the outside of both slices of the bread and lay butter side down in a skillet over medium high heat. Lay a slice of Provolone Cheese on each slice of bread and grill a couple of minutes on medium heat to begin to toast the outside and melt the cheese. Place a scoop of the spinach filling on top of one slice of the bread and continue to grill until golden brown on the bottom and cheese is melty. Remove from heat put the two sides together to form the sandwich. Slice in half before serving.

Our Rosemary Olive Sourdough is available daily in the summer months and for limited days

\*(usually Thursday-Saturday) in the off-season, as well as by mail order by clicking the SHOP button on our website [www.breadworks.com](http://www.breadworks.com)

We are located at 2264 M-119, Petoskey, MI 49770

Across from Spectrum Cable and at the opposite end of the parking lot from Toski Sands