

Maple-Bacon & Apple Grilled Cheese

Prep Time: 5 Minutes

Cooking Time: 7 Minutes

Serves 12

Ingredients:

12 each 10" Smart Hearty Grains™ Tortilla, warm (47088))

18 oz. Gouda, thin-sliced, divided

36 each Peppered Bacon, thick cut, cooked

12 oz. Fuji Apples, thin-sliced

12 oz. Granny Smith Apples , thin-sliced

1 1/2 cups Maple Syrup

Directions:

- 1. Pre-heat a griddle or flat top grill to medium heat.
- 2. To build: On one half of tortilla, place 1.0 oz Gouda, top with 3 slices of peppered bacon and 1.0 oz. of each apple, top with additional 0.5 oz. Gouda, and drizzle 2 Tbsp. maple syrup. Fold over, place on griddle, allow to brown, flip, allow to brown. Bias cut into two wedges and serve.