Avocado Grilled Cheese

Serves 1

Ingredients

2 slices white bread or another bread of your choice
20 g butter
¼ cup cheddar cheese, grated
¼ cup cheese curds
1 tablespoon jalapeno peppers finely diced
½ avocado, diced
2 tablespoons lemon juice

Preparation

1. Coat the diced avocado with lemon juice to prevent discolouring.
2. Set the buttered bread slices in a hot skillet, and cook both sides to a golden brown.
3. Arrange the ingredients on one of the bread slices in the order listed, then cover with the second slice of bread.

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4. Bake the sandwich in a 400° F oven for 6-7 minutes or until the cheese is completely melted.
5. Slice in half and serve.