

## Cheese toastie

★★★★☆ 4.3 | 30 ratings



By Hattie Ellis

You don't need a special gadget to make a superb cheese toastie – a simple frying pan will do. Grate the cheese and add a dollop of Greek yoghurt to give the filling a good texture and tangy taste, balancing out the acidity with a swipe of your favourite chutney.

### Ingredients

2 medium-thick slices bread, buttered on one side

½–1 tbsp chutney

1 slice ham (optional)

1 cornichon, sliced (optional)

green salad, to serve

### For the filling

1 tbsp full-fat Greek

### Method

1. To make the filling, mix the yoghurt with the chives or spring onion. Stir in the grated cheese.
2. Place the bread slices on a chopping board, buttered-side down. Spread one with chutney and top the other with the cheese filling. Lay the ham and cornichon on top, if using. Put the chutney-spread piece of bread on top of the cheesy piece, buttered-side up.
3. Heat a large frying pan over a medium heat. Put the sandwich in the pan and fry for 3 minutes on one side, pressing down lightly with a spatula every so often, or until the bread is golden brown. Carefully turn over,

### Prepare

Less than 30 mins

### Cook

Less than 10 mins

### Serve

Serves 1

### Dietary

Egg-free | Nut-free |  
Pregnancy-friendly

yoghurt

1 tbsp finely chopped  
chives or ½ finely  
chopped spring onion

25g/1oz coarsely grated  
cheddar (or another hard  
cheese, such as  
emmental, Gruyère, Red  
Leicester or a mixture)

using your spatula and another flattish implement, such as a palette knife or the back of a wooden spoon. Fry for a further 2 minutes or until crisp and golden.

4. Cut the sandwich in half and serve with a green salad.