



# Lighter and Leaner Pimento Cheese Sandwiches

Recipe courtesy Bobby Deen



**Total Time: 15 min**

**Prep: 5 min | Inactive Prep: -- | Cook: 10 min**

**Level: Easy**

**Yield: 4 servings**

## INGREDIENTS

1 cup finely grated Cheddar

1/2 cup finely grated low-fat mozzarella

2/3 cup plain nonfat Greek-style yogurt

2 tablespoons chopped fresh chives

1/4 teaspoon salt

1/2 teaspoon freshly ground black pepper

1/2 green pepper, finely chopped

1/2 red pepper, finely chopped

1/2 jalapeno pepper, seeded and finely chopped

8 slices whole wheat bread

1 medium tomato, thinly sliced

Nonstick cooking spray

## DIRECTIONS

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In a medium bowl, add the Cheddar, mozzarella, yogurt, chives, salt and pepper, green and red peppers and jalapeno. Stir well to combine. Spread the mixture evenly among 4 slices of bread and top with a couple of slices of tomato. Top with the remaining slices of bread.

Spray a large nonstick saute pan over medium heat with nonstick spray. Place the 4 sandwiches in the pan and let cook until lightly browned, about 4 minutes. Flip the sandwiches and continue cooking until the cheese melts, another 4 minutes. Serve immediately.

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