

**Description:** A delicious and easy-to-make lunch recipe that combines the creaminess of cheese with the freshness of spinach, all wrapped up in a crispy bread sandwich.

## Ingredients:

- 4 slices of bread
- 2 cups of fresh spinach
- 1 cup of grated cheese
- 1 cup of milk
- 2 eggs

## Instructions:

1. Preheat a non-stick pan over medium heat and add a splash of milk to wilt the spinach
2. In a bowl, whisk together the eggs and a pinch of salt
3. Add the grated cheese to the eggs and mix well
4. Pour the egg mixture over the wilted spinach in the pan
5. Cook the egg mixture until it starts to set, then use a spatula to gently fold it over
6. Butter the slices of bread, then place one slice, butter-side down, in the pan
7. Use the spatula to carefully place the egg and spinach mixture onto the bread slice
8. Top with another slice of bread, butter-side up
9. Cook until the bread is golden brown and the egg is fully cooked, then flip and cook the other side

## Tips:

- Use a high-quality cheese for the best flavor
- Don't overfill the bread with the egg mixture, or it may spill out while cooking

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*Original ingredients requested: bread, cheese, milk, eggs, spinach (Meal type: lunch)*