**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)