

Grilled Babybel and Spinach Sandwich

Ingredients:

1 tsp olive oil

1 garlic clove, peeled and minced

2 cups baby spinach

spray butter

8 slices multi-grain or whole wheat bread

2 to 4 tbsps apricot jam

8 mini BabyBel cheese, sliced into halves

In a medium skillet, heat olive oil over medium heat. Saute garlic briefly. Add spinach leaves and cook until slightly wilted. Remove from pan and set aside. Grill bread slices w/spray butter on one side until evenly browned, around 1 to 2 minutes. Spread apricot jam on unbrowned side of 4 bread slices. Top with slices of cheese and large spoonful of sauteed spinach. Cover with the other bread slices. Slice sandwiches into two.

Makes 4 Servings @ 4 points, 5 points plus

