

apple and goat cheese melts

Ingredients

- 2 Tbsp. olive oil + more for frying
- 1 ½ pounds Vidalia onion, thinly sliced
- ½ tsp. salt
- 1 tsp. chopped fresh thyme
- ½ tsp red-pepper flakes
- ½ cup soft goat cheese (4 oz)
- 8 slices of sourdough bread
- ½ pound of apples or pears, thinly sliced

Instructions

1. Heat two tablespoons oil in nonstick skillet over medium heat. Add the onions and salt and cook, tossing frequently, until the onions turn creamy and golden, 15 - 20 minutes.
2. Add thyme and red pepper flakes and stir for 30 seconds. Transfer the onions to a small bowl and stir in the goat cheese.
3. Place four slices of bread on the counter and divide the onion mixture among them, spreading to the edges. Top with apple or pear slices, then the remaining bread, pressing down gently to adhere.
4. Using the same skillet, add 1 - 2 more teaspoons of oil over medium heat. Cook the sandwiches on the skillet until the bread is golden brown. 2 minutes per side. Slice and serve.



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