

"Sunshine Hummus Melts"

Prep. 5 min - Cook 10 min - Ready in 15 min

Ingredients:

8 Slices Multigrain Bread

1 Cup Hummus

2 Granny Smith Apples (thinly sliced)

**1 Cup Shredded Sharp Cheddar
Cheese**

Directions:

1. Preheat your oven broiler. Lay out bread on baking sheet.
2. Broil the bread until lightly toasted, 2-4 minutes. Carefully turn the bread over on to baking sheet & place back under the broiler to lightly toast the other side, 2-4 minutes.
3. Take the bread from the oven and spread 2 tablespoons of hummus on each piece. Lay the apple slices on top of hummus & sprinkle the cheese over apples.
4. Broil the sandwiches open-faced until the cheese is melted and bubbly, 3-4 minutes. Sandwich two slices of bread together, to make four sandwiches.



Recipe By: SUZANNAH
allrecipes.com

"A simple recipe for hot open-face sandwiches made with hummus, apples and chesse. The combination of flavors is delicious! If you have the time, homemade bread and hummus make these sandwiches a quick afternoon snack or meal."