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Grilled Artichoke Heart Sandwiches

Makes 4 Sandwiches

Ingredients

1 cup marinated artichoke hearts, drained and coarsely chopped

3 tablespoons sun-dried tomatoes, drained and chopped

1/4 cup crumbled feta cheese

4 ounces chèvre (goat cheese-can be herbed)

3/4 cup grated sharp cheddar, or Parmesan, or sliced fresh mozzarella

French bread, sliced or baguettes halved, or sliced whole wheat sandwich bread, enough for 4 sandwiches.

Directions

Mix artichokes, sun-dried tomatoes and feta in bowl. Spread goat cheese on bread slices. Spoon artichoke mixture over and sprinkle with cheese. Grill in a frying pan with a little cooking spray or olive oil, or bake open-faced at 425°F until cheese is melted and bubbly and bread is toasted. Or, grill close-faced, if using sliced bread. Serve with a side dish of mixed Mediterranean olives.

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