

SANTI'S PROVOLETA

cast iron cheese



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SERVES: 8 // TOTAL TIME: 30 MINUTES
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INGREDIENTS

1/2 LB THICK SLICED PROVOLONE CHEESE (FROM THE DELI)
3 GARLIC CLOVES (CRUSHED IN MORTAR AND PESTLE)
1 TSP OREGANO
1/2 TSP RED CHILI FLAKES
SALT AND PEPPER

DIRECTIONS

1. HEAT OLIVE OIL IN CAST IRON.
2. ADD CHEESE AND 1/2 OF THE GARLIC.
3. IN A SMALL BOWL, MIX 1/2 OF THE GARLIC, OREGANO AND CHILI POWDER.
4. WHEN CHEESE IS MELTED, POUR SPICES ON CHEESE.
5. CHEESE IS DONE WHEN IT IS MELTED AND SLIGHTLY BROWNED ON SIDES.

recipe by:

The **DIRT**
ACADEMY
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