

**Serves:**

1

Cooking Time:

5 Minutes

Prep Time:

5 Minutes

Difficulty:

Easy

Ingredients :

- 4 Slices of ciabatta loaf (Cut on an angle to make them bigger)
- Bunch of spring onions finely cut
- 100g cherry tomatoes, quartered
- 100g Nantwich Cheese Co. Hot Mex, grated
- splash Worcester sauce
- green salad, to serve

1.

Heat Grill to a high heat

2.

Slice ciabatta on an angle to make larger slices and place these on to your grill tray

3.

Finely slice the spring onion and quarter the cherry tomatoes, place these to one side once done

4.

Grill the ciabatta on both sides, but only until just golden

5.

Remove from grill and grate the Nantwich Cheese Co. Hot Mex over the lightly toasted ciabatta

6.

Top with the spring onions and tomatoes, add a good splash of Worcester sauce

7.

Return to grill until golden and melted

8.

Serve with green salad and enjoy!

[Cheese on Toast with a Kick](http://nantwichcheese.co.uk/recipe/cheese-toast-kick) ^[1]