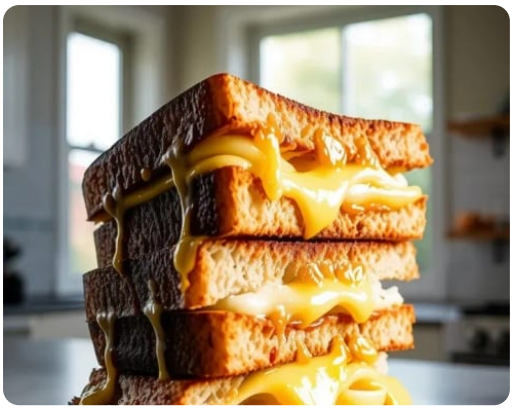


Foodnity Recipes

Garlic Bread Grilled Cheese Recipe

10 min Prep time	**8 min** Cook time	**18 min** Total time
2 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 4 slices sturdy white or sourdough bread
- [ ] 4 tbsp softened butter
- [ ] 2 cloves garlic, minced
- [ ] 1 tsp fresh parsley, finely chopped
- [ ] 4 slices sharp cheddar cheese
- [ ] 4 slices mozzarella cheese
- [ ] Salt and freshly ground black pepper, to taste

Instructions

1. In a small bowl, combine softened butter, minced garlic, parsley, a pinch of salt and pepper; mix until fragrant.
2. Spread the garlic butter evenly on one side of each bread slice.
3. Layer cheddar and mozzarella on the un-buttered side of two slices; top with the remaining slices, buttered side up.
4. Heat a skillet over medium-low heat; place the sandwich buttered side down, cook until golden, about 3-4 minutes.
5. Flip carefully, press lightly, and cook the other side until the cheese is fully melted and the crust is crisp, another 3-4 minutes.

Nutrition per serving

420 kcal	18 g	35 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the cheese isn’t melting quickly, cover the pan with a lid for a minute.
- For extra crunch, sprinkle a tiny pinch of grated Parmesan on the buttered side before cooking.
- Serve immediately; the sandwich solidifies as it cools.