



🍴 1 Person

🕒 10 Mins

🍴 450 kcal

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Grilled Cheese Sandwich

SIMPLE AND DELICIOUS

INGREDIENTS

2 slices sourdough bread

2 slices sharp cheddar

1 slice provolone

2 tbsp butter, softened

DIRECTIONS

1. Mix softened butter with minced garlic and fresh thyme if using. Spread generously on one side of each bread slice. Apply mustard to the opposite sides if desired.
2. Build the sandwich by placing cheddar on the bread, then provolone, then another layer of cheddar. The cheese helps bind everything together when melted.



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INGREDIENTS

2 slices sourdough bread

2 slices sharp cheddar

1 slice provolone

2 tbsp butter, softened

1 clove garlic, minced

Fresh thyme (optional)

Dijon mustard (optional)

DIRECTIONS

1. Mix softened butter with minced garlic and fresh thyme if using. Spread generously on one side of each bread slice. Apply mustard to the opposite sides if desired.
2. Build the sandwich by placing cheddar on the bread, then provolone, then another layer of cheddar. The cheese helps bind everything together when melted.
3. Heat a cast iron skillet over medium-low heat. Place sandwich butter-side down. Cook for 3-4 minutes until golden brown and cheese begins to melt.
4. Flip carefully and cook for another 2-3 minutes until second side is golden and cheese is fully melted. Slice diagonally and serve immediately with tomato soup.