

Shrimp & Cheese Grilled Garlic Bread Sandwich

Cheesy Garlic Bread Shrimp Grilled Cheese



OVEN
375°F

TIME
15 min

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INGREDIENTS

For the Garlic Bread:

1 loaf French bread, sliced in half lengthwise

4 tbsp butter, softened

3 cloves garlic, minced

... cup grated Parmesan cheese

1 tbsp chopped parsley

For the Shrimp:

1 lb shrimp, peeled and deveined

2 tbsp olive oil

Salt and pepper, to taste

1 tsp paprika

For the Sandwich:

1 cup shredded Monterey Jack cheese

Additional butter, for grilling

DIRECTIONS

1. Step 1: Make the Garlic Bread: Preheat oven to 375°F (190°C).
2. Mix softened butter, garlic, : Parmesan, and parsley in a bowl.
3. Spread mixture evenly over both cut sides of the French bread.
4. Place on a baking sheet and bake for 10-12 minutes, or until edges are golden and toasted.
5. Step 2: Cook the Shrimp: Heat olive oil in a skillet over medium heat.
6. Season shrimp with salt, pepper, and paprika.
7. SautØ shrimp for 2-3 minutes per side, until pink and just cooked through.
8. Remove from heat and set aside.
9. Step 3: Assemble the Grilled Cheese: On one garlic bread half, layer the cooked shrimp evenly.
10. Sprinkle with : Monterey Jack cheese.
11. Place the other bread half on top and press gently to adhere.
12. Step 4: Grill the Sandwich: Heat a large skillet over medium heat.
13. Add a bit of butter to the pan.
14. Carefully place the sandwich in the skillet and grill for 3-4 minutes per side, pressing slightly, until cheese is melted and exterior is crispy.
15. Slice into portions and serve immediately.

TIPS FOR SUCCESS

Use partially frozen shrimp if peeling and deveining fresh-it's easier to handle.

Try mixing cheddar or mozzarella with Monterey Jack for a richer cheese melt.

Press the sandwich gently with a spatula while grilling for a crispier crust.

Add a layer of sliced jalapeños , pickled onions , or sriracha mayo inside.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/shrimp-cheese-grilled-garlic-bread-sandwich/>