

## Shrimp Grilled Cheese on Garlic Bread - A Melty, Savory Showstopper

Cheesy Garlic Bread Shrimp Grilled Cheese



**OVEN**  
**375°F**

**TIME**  
**12 min**

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### INGREDIENTS

For the Garlic Bread:

1 loaf French bread, sliced in half lengthwise

4 tablespoons butter, softened

3 cloves garlic, minced

1/4 cup grated Parmesan cheese

1 tablespoon chopped parsley

For the Shrimp Filling:

1 pound shrimp, peeled and deveined

2 tablespoons olive oil

Salt and pepper to taste

1 teaspoon paprika

For the Sandwich:

1 cup shredded Monterey Jack cheese

Additional butter for grilling

### DIRECTIONS

1. ? 1. Make the Garlic Bread: Preheat oven to 375°F (190°C).
2. In a small bowl, mix softened butter, garlic, : Parmesan, and parsley.
3. Spread the mixture evenly on each half of the : French bread.
4. Place bread on a baking sheet and bake for 10-12 minutes, until golden and crispy on the edges.
5. ? 2. Cook the Shrimp: Heat olive oil in a skillet over medium heat.
6. Season shrimp with salt, pepper, and paprika.
7. Cook shrimp 2-3 minutes per side until pink and opaque. Remove from heat.
8. ? 3. Assemble & Grill: On one half of the baked garlic bread, layer shrimp and top with shredded cheese.
9. Place the second garlic bread half on top, pressing gently.
10. Heat a skillet over medium heat with a touch of butter.
11. Carefully grill the sandwich, 3-4 minutes per side, until the bread is golden and the cheese is melty.
12. Slice into portions and serve hot.

### SWAPS & NOTES

You get the rich umami of Parmesan and Monterey Jack, the zing of fresh garlic, and the smoky depth from paprika-dusted shrimp.

Grilling everything between two slabs of homemade garlic bread?

This is the kind of meal that feels like restaurant fare but takes under an hour to make.

Bonus: it's easily customizable and wildly crowd-pleasing.

## TIPS FOR SUCCESS

Don't overcook the shrimp - they turn rubbery fast.

Watch for that pink, slightly curled "C" shape.

Press lightly with a spatula when grilling to help the cheese melt evenly.

Cover the skillet with a lid briefly to trap heat and accelerate the melting process.

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

Original recipe: <https://chefmaniac.com/shrimp-grilled-cheese-on-garlic-bread-a-melty-savory-showstopper/>