

## This Pickle Grilled Cheese Is My Favorite Crunchy Sandwich Hack

If you're a pickle lover, this one's for you. The



**TIME**  
**4 min**

**METHOD**  
**Air fryer**

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### INGREDIENTS

- 4 slices sourdough bread
- 2 tablespoons butter, softened
- 2 tablespoons cream cheese
- $\frac{1}{8}$  teaspoon garlic powder
- $\frac{1}{8}$  teaspoon dried dill
- 4 slices cheddar cheese
- 4 slices mozzarella cheese
- $\frac{1}{2}$  cup sliced dill pickles

### DIRECTIONS

- 1.** ? Step 1: Prep the Bread: Spread butter on one side of each slice of bread. Flip over two slices and spread cream cheese on the other side.
- 2.** ? Step 2: Season the Cream Cheese: Sprinkle garlic powder and dried dill evenly over the cream cheese.
- 3.** ? Step 3: Layer the Sandwich: On the cream cheese side, layer with:
- 4.** 1 slice of cheddar
- 5.** 1 slice of mozzarella
- 6.** Sliced dill pickles
- 7.** Another slice each of cheddar and mozzarella
- 8.** Top with remaining bread slices, buttered side out.
- 9.** ? Step 4: Grill It Golden: Heat a non-stick skillet over medium heat. Place the sandwiches in the skillet and cook for 3-4 minutes per side, pressing gently, until golden brown and the cheese is melted.
- 10.** ? Step 5: Cool & Serve: Let cool for 1-2 minutes before slicing. Serve hot with chips, soup, or dipping sauces.

### SWAPS & NOTES

**Bread:** Sourdough gives the best crunch, but rye, ciabatta, or Texas toast also work.

**Cheese:** Provolone, Havarti, or Swiss can sub for mozzarella or cheddar.

**Pickles:** Use sliced sandwich pickles, or chop whole pickles for more bite.

Add jalapeños or spicy pickles for a kick.

## TIPS FOR SUCCESS

Don't rush the toast: Medium heat is best to get a crisp crust without burning before the cheese melts.

Let it rest before slicing: This helps the melted cheese stay inside rather than spilling out.

Use a lid: Cover the skillet briefly while grilling to help melt the cheese faster.

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

Original recipe: <https://chefmaniac.com/this-pickle-grilled-cheese-is-my-favorite-crunchy-sandwich-hack/>