

## Ground Beef Grilled Cheese Sandwich - Crispy, Cheesy & Satisfying

Ground Beef Grilled Cheese Sandwich ??



**TIME**  
**15 min**

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**ChefManiac**

### INGREDIENTS

- 2 slices of thick-cut bread
- $\frac{1}{2}$  pound (225g) ground beef
- 2 slices of cheese (cheddar, American, or a combo)
- 1 tbsp (15g) butter
- ... tsp salt
- ... tsp black pepper
- ... tsp garlic powder (optional)
- ... tsp smoked paprika (optional)
- 1 tbsp diced onions or bell peppers (optional)

#### Directions:

1 Cook the Beef:

2 Assemble the Sandwich:

3 Butter and Grill:

4 Slice & Serve:

Tips for the Best Grilled Cheese:

Serving Suggestions:

A bowl of tomato soup

Crispy fries or tots

A side of pickle spears or coleslaw

Or serve with beer cheese dip and cheese-stuffed wontons for a full cheesy feast

Storage & Leftovers:

Fridge: Wrap cooled sandwich halves in foil and store for up to 2 days.

Reheat: Warm in a skillet over medium heat for 3-4 minutes per side to regain crispiness.

Freeze: Not recommended once assembled, but you can freeze pre-cooked beef for quick sandwiches later.

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Final Thoughts:

## DIRECTIONS

- 1.** Cook the Beef: Heat a skillet over medium heat. Add the ground beef, salt, pepper, garlic powder, and paprika. Toss in onions or bell peppers if using. Cook for 5-7 minutes, breaking up the beef, until browned and fully cooked. Drain excess fat and set aside.
- 2.** Assemble the Sandwich: Place one slice of bread on a clean surface. Add a slice of cheese, followed by the cooked ground beef, and top with the second slice of cheese and the second slice of bread.
- 3.** Butter and Grill: Spread half the butter on the outer side of the top slice. Heat a skillet over medium-low heat and place the sandwich buttered-side down. Spread remaining butter on the top.
- 4.** Cook for 2-3 minutes per side, pressing lightly with a spatula, until golden brown and the cheese is fully melted.
- 5.** Slice & Serve: Let rest for 1 minute, then slice in half and serve warm.
- 6.** Tips for the Best Grilled Cheese: ? Use thick-cut bread so the sandwich holds together and crisps well. ? Low and slow wins-medium-low heat helps the cheese melt without burning the bread. ? Cheese options: Sharp cheddar adds tang, while American melts super smooth. ? Add a layer of flavor with mustard, hot sauce, or pickles between the cheese and beef.
- 7.** Serving Suggestions: Pair this sandwich with:
- 8.** A bowl of tomato soup
- 9.** Crispy fries or tots
- 10.** A side of pickle spears or coleslaw

11. Or serve with beer cheese dip and cheese-stuffed wontons for a full cheesy feast
12. Storage & Leftovers: Fridge: Wrap cooled sandwich halves in foil and store for up to 2 days.
13. Reheat: Warm in a skillet over medium heat for 3-4 minutes per side to regain crispiness.
14. Freeze: Not recommended once assembled, but you can freeze pre-cooked beef for quick sandwiches later.
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19. Easy : Cheese-Stuffed Chicken Wontons with Ranch - Golden, Crunchy, Addictive
20. These : Sheet Pan Quesadillas Are My Favorite Way to Feed a Crowd Fast
21. Final Thoughts: This Ground Beef Grilled Cheese Sandwich is the definition of next-level comfort food. It's hearty, gooey, and totally satisfying-and best of all, it's ready in under 20 minutes. Whether you serve it solo or alongside a party platter of cheesy bites, it's sure to disappear fast.
22. Try it out, then drop a comment and share your twist! Craving more comfort food mashups? Hit follow and let's get cooking. ???

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

Original recipe: <https://chefmaniac.com/ground-beef-grilled-cheese-sandwich-crispy-cheesy-satisfying/>