

Cheesy Swiss Mushroom Melt Sandwich (Better Than a Diner Classic)

Swiss Mushroom Melt Delight ???



TIME
8 min

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INGREDIENTS

- 1 tbsp Worcestershire sauce
- 1 lb ground beef (80/20 for best flavor)
- 4 slices Swiss cheese
- 1 tbsp butter
- 4 slices sourdough or rye bread
- 1 cup mushrooms, sliced
- 1 tbsp oil (for grilling the sandwich)
- 2 tbsp mayo or garlic aioli
- 1 tsp salt & black pepper

Ingredient Tips & Swaps:

Beef: Stick to 80/20 for juicy patties. Want leaner? Add a little butter to keep it moist.

Bread: Sourdough adds tang, rye adds classic deli flavor. Brioche works too for extra richness.

Mayo or Aioli: Garlic aioli adds more flavor, but regular mayo helps the bread crisp up beautifully.

Mushrooms: Cremini, button, or even shiitake all work great here.

Step-by-Step Instructions:

1. Sauté the Mushrooms:
2. Make and Cook the Patties:
3. Assemble the Melt:
4. Grill the Sandwich:
5. Serve It Up:

Tips for Success:

Use a panini press or place a heavy pan on top of

the sandwich while grilling for extra crisp and melt.

Wipe the pan clean between batches to avoid burnt bits.

Preheat your skillet well so the bread browns evenly.

Use room-temperature cheese to help it melt faster.

What to Serve With It:

Crisp pickles or a tangy coleslaw

A light arugula salad with vinaigrette

Sweet potato fries or grilled veggies

Want a full-on comfort spread? Try it with: Dorito Casserole

Mexican Chicken and Rice Casserole

Sheet Pan Quesadillas for a cheesy bonus dish

Storage & Reheating:

Store leftovers wrapped in foil in the fridge for up to 2 days.

Reheat in a skillet over medium heat to re-crisp the bread. Avoid microwaving-it softens the crust.

DIRECTIONS

1. **SautØ the Mushrooms:** In a skillet, melt the butter over medium heat. Add sliced mushrooms and sautØ until they release their moisture and become golden and tender-about 6-8 minutes. Set aside.
2. **Make and Cook the Patties:** In a bowl, mix ground beef with salt, pepper, and Worcestershire sauce. Form into thin patties slightly larger than your bread slices (they'll shrink). Cook in a skillet until browned and cooked through-about 3-4 minutes per side. Set aside.
3. **Assemble the Melt:** Spread mayo or aioli on one side of each slice of bread. On the non-mayo side, layer a slice of Swiss cheese, a cooked beef patty, sautØed mushrooms, another slice of Swiss, then top with the second slice of bread (mayo side out).
4. **Grill the Sandwich:** Heat a skillet or griddle over medium. Add a bit of oil and place the sandwich in the pan. Grill until the bread is golden brown and the cheese is melted, flipping carefully-about 3-5 minutes per side.
5. **Serve It Up:** Let the sandwich rest for a minute, then slice it in half and dig into that gooey, savory goodness.
6. **Tips for Success:** Use a panini press or place a heavy pan on top of the sandwich while grilling for extra crisp and melt.
7. **Wipe the pan clean between batches to avoid burnt bits.**
8. **Preheat your skillet well so the bread browns evenly.**
9. **Use room-temperature cheese to help it melt faster.**
10. **What to Serve With It:** This sandwich is rich and satisfying, so keep the sides simple and fresh:

11. Crisp pickles or a tangy coleslaw
12. A light arugula salad with vinaigrette
13. Sweet potato fries or grilled veggies
14. Want a full-on comfort spread? Try it with: Dorito Casserole
15. Mexican : Chicken and Rice Casserole
16. Sheet : Pan Quesadillas for a cheesy bonus dish
17. Storage & Reheating: Store leftovers wrapped in foil in the fridge for up to 2 days.
18. Reheat in a skillet over medium heat to re-crisp the bread. Avoid microwaving-it softens the crust.
19. Patties and mushrooms can be made ahead and stored separately.
20. More Recipes You'll Love: Hungry for more melty, comforting meals? Check these out:
21. Easy : Turkey Wings
22. Cajun : Chicken Sausage Gumbo
23. Tomato : Skillet with Okra and Sausage
24. Final Thoughts: This Swiss Mushroom Melt Delight is what happens when a burger, grilled cheese, and gourmet mushroom sandwich all meet in a hot skillet-and become best friends. It's rich, crispy, cheesy, and completely satisfying. Whether it's for a quick lunch, weeknight dinner, or cozy weekend indulgence, this one will earn a repeat spot in your rotation.
25. Made it? Snap a pic, tag @ChefManiac, and share the love. For more flavor-loaded comfort food, keep following along at ChefManiac.com. ???

TIPS FOR SUCCESS

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