

Swiss Mushroom Melt Delight - The Ultimate Savory Sandwich

The Cozy, Cheesy Sandwich You'll Want to Make Again and Again



TIME
5 min

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INGREDIENTS

- 8 oz fresh button mushrooms, sliced
- 1 medium onion, thinly sliced
- 2 cloves garlic, minced
- 1 tbsp olive oil
- 1 tbsp butter
- 1 tsp dried thyme
- 1 tsp Worcestershire sauce (or soy sauce for vegetarian)
- Salt and pepper, to taste
- 4 slices Swiss cheese
- 4 slices hearty whole-grain bread
- 2 tbsp Dijon mustard
- Chopped fresh parsley, for garnish

DIRECTIONS

- Sauté the Vegetables:** In a large skillet over medium heat, melt butter with olive oil. Add sliced onions and cook for 5 minutes until translucent. Add mushrooms and cook for another 8-10 minutes until browned. Stir in garlic, thyme, Worcestershire (or soy sauce), salt, and pepper. Cook for 1 more minute, then remove from heat.
- Build the Sandwich:** Spread Dijon mustard on one side of each slice of bread. On two slices, layer half the mushroom mixture, two slices of Swiss cheese, and the remaining mushroom mixture. Top with two more slices of cheese and close the sandwiches with the other slices of bread (mustard side in).
- Grill the Melt:** Butter the outer sides of the sandwiches. Heat a skillet or griddle over medium-low heat. Cook each sandwich for 4-5 minutes per side until the bread is golden brown and the cheese is melted.
- Slice & Serve:** Remove from heat, cut in half, and garnish with chopped parsley. Optional: Serve with a bowl of warm marinara for dipping.

SWAPS & NOTES

Bread: Sourdough or rye adds a tangy twist; gluten-free works well too.

Cheese Swap: Try gruyère, provolone, or smoked gouda if Swiss isn't your thing.

Make it Vegan: Use dairy-free cheese and vegan butter, and sub soy sauce for Worcestershire.

Add-ons: Toss in some baby spinach or roasted red peppers for extra layers of flavor. ???

TIPS FOR SUCCESS

Low and slow: Cook your melt over medium-low heat to avoid burning the bread before the cheese melts.

Press it down: Use a spatula or pan lid to lightly press the sandwich while grilling for that perfect crunch.

Use a mix of mushrooms: Cremini or shitake add even more flavor depth. ?

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