

Upgrade Your Grilled Cheese with This Avocado and Tomato Twist

Avocado, Mozzarella, and Tomato Grilled Cheese: A Fresh, Melty Upgrade



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4 min

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INGREDIENTS

1/2 avocado, sliced

4 slices mozzarella cheese

4 cherry tomatoes, halved

2 slices multigrain bread (try Ezekiel sprouted or your favorite whole grain)

Butter, for spreading on the bread

Salt & pepper, to taste (optional)

Ingredient Notes & Substitutions:

Cheese: Swap in provolone, Havarti, or a mild cheddar if mozzarella isn't your thing.

Bread: Multigrain adds fiber and texture, but sourdough, rye, or whole wheat also work beautifully.

Add-ons: Try adding a few fresh basil leaves or a thin slice of red onion for even more flavor.

Step-by-Step Instructions:

Prep the Ingredients: Slice your avocado and cherry tomatoes.

Butter one side of each bread slice.

Layer the Sandwich: Place one slice of bread, butter side down, on a skillet or griddle over medium heat.

Add 2 slices of mozzarella, then layer on the avocado and tomato halves.

Season with a pinch of salt and pepper if desired.

Top with 2 more slices of mozzarella and the second slice of bread, butter side up.

Grill to Perfection: Grill for about 3-4 minutes per side, pressing gently with a spatula.

Flip when the underside is golden brown and grill the other side until the cheese is fully melted and the bread is crisp.

Serve Hot: Let the sandwich rest for a minute, then slice and enjoy while the cheese is still gooey.

Tips for Success:

Use room-temperature ingredients so the cheese melts faster and the bread doesn't burn.

Don't overload the sandwich or it might slide apart-just a few slices of avocado and tomato go a long way.

Press with a spatula or use a grill press for that beautiful golden crust.

Serving Suggestions and Pairings:

A One-Pan Breakfast Bake for a brunch-worthy spread

3-Ingredient Egg Wraps for a light, high-protein start to your day

Tangy Chicken Salad with No Mayo to round out a lunch plate

Easy Turkey Wings if you're serving a cozy Sunday dinner

3-Ingredient Chocolate Chip Oatmeal Breakfast Cookies for a sweet finish

Storage & Reheating Tips:

Best fresh: This sandwich is meant to be enjoyed hot off the skillet.

Reheating: If you do have leftovers, reheat in a skillet over low heat to restore crispness (avoid the microwave-it makes the bread soggy).

Meal prep: Pre-slice ingredients and store separately to assemble and grill fresh when ready.

More Recipes You'll Love:

DIRECTIONS

1. **Prep the :** Ingredients: Slice your avocado and cherry tomatoes.
2. **Butter one side of each bread slice.**
3. **Layer the : Sandwich:** Place one slice of bread, butter side down, on a skillet or griddle over medium heat.
4. **Add 2 slices of mozzarella, then layer on the avocado and tomato halves.**
5. **Season with a pinch of salt and pepper if desired.**
6. **Top with 2 more slices of mozzarella and the second slice of bread, butter side up.**
7. **Grill to : Perfection:** Grill for about 3-4 minutes per side, pressing gently with a spatula.
8. **Flip when the underside is golden brown and grill the other side until the cheese is fully melted and the bread is crisp.**
9. **Serve : Hot:** Let the sandwich rest for a minute, then slice and enjoy while the cheese is still gooey.
10. **Tips for Success:** Use room-temperature ingredients so the cheese melts faster and the bread doesn't burn.
11. **Don't overload the sandwich or it might slide apart-just a few slices of avocado and tomato go a long way.**
12. **Press with a spatula or use a grill press for that beautiful golden crust.**
13. **Serving Suggestions and Pairings:** This grilled cheese is lovely on its own but even better with a side or sipper. Pair it with:
14. **A One-: Pan Breakfast Bake** for a brunch-worthy spread
15. **3-Ingredient Egg Wraps** for a light, high-protein start to your day

16. Tangy : Chicken Salad with No Mayo to round out a lunch plate
17. Easy : Turkey Wings if you're serving a cozy Sunday dinner
18. 3-Ingredient Chocolate Chip Oatmeal Breakfast Cookies for a sweet finish
19. Serve with tomato soup or a small green salad for the perfect comfort-lunch combo.
20. Storage & Reheating Tips: Best fresh: This sandwich is meant to be enjoyed hot off the skillet.
21. Reheating: If you do have leftovers, reheat in a skillet over low heat to restore crispness (avoid the microwave-it makes the bread soggy).
22. Meal prep: Pre-slice ingredients and store separately to assemble and grill fresh when ready.
23. More Recipes You'll Love: Craving more cozy meals with a healthy twist? Check out:
24. One-: Pan Breakfast Bake
25. Tangy : Chicken Salad with No Mayo

SWAPS & NOTES

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TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/upgrade-your-grilled-cheese-with-this-avocado-and-tomato-twist/>