

Grilled Pizza Sandwich - A Gooney, Crispy Weeknight Favorite

4 slices sourdough or Italian bread ?



TIME
10 min

METHOD
Air fryer

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INGREDIENTS

4 slices sourdough or Italian bread ?
1/2 cup pizza sauce ?
1 cup shredded mozzarella cheese ?
12 slices pepperoni ?
2 tbsp butter ?
1/2 tsp dried oregano ?
Optional: Grated Parmesan for garnish

DIRECTIONS

- 1.** Spread the Sauce: Take 2 slices of bread and spread about 1/2 cup pizza sauce on each.
- 2.** Add the Toppings: Layer mozzarella cheese generously, followed by 6 pepperoni slices on each. Sprinkle dried oregano for that pizzeria flavor.
- 3.** Close the Sandwich: Top with the remaining slices of bread to create two sandwiches.
- 4.** Butter the Bread: Spread softened butter on the outer sides of each sandwich - this is the secret to the perfect golden crunch.
- 5.** Grill to Perfection: Heat a skillet or grill pan over medium heat. Place the sandwiches and grill for 3-4 minutes per side, until crispy and golden and the cheese is fully melted.
- 6.** Serve Hot: Remove from heat and let cool slightly. Slice in half and, if desired, sprinkle with Parmesan. Serve immediately.

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

Original recipe: <https://chefmaniac.com/grilled-pizza-sandwich-a-gooney-crispy-weeknight-favorite/>