

The Ultimate Garlic Bread Grilled Cheese (You’ll Never Go Back!)

The magic is in the simplicity and quality of the ingredients. Here's what you'll need:



TIME
3-5 min

METHOD
Air fryer

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

Bread: 4 slices of thick, sturdy bread. Sourdough, Texas toast, or a good Italian loaf works best. You want something that can stand up to the butter and cheese.

Butter: 1/2 cup (1 stick) of unsalted butter, softened to room temperature. This is crucial for making a smooth, spreadable garlic butter.

Garlic: 2-3 cloves of fresh garlic, minced very finely. Fresh is best for that potent, authentic garlic flavor.

Herbs: 1 tablespoon of fresh parsley, chopped. It adds a pop of color and fresh, clean flavor.

Cheese: Here's the winning combination for flavor and melt: 1 cup shredded Provolone cheese
1/2 cup shredded low-moisture Mozzarella cheese

Seasoning: A pinch of salt and black pepper for the garlic butter.

Swaps and Notes:

Bread: No sourdough? A thick-cut brioche or challah can also work for a richer sandwich, though they will be softer.

Garlic: In a pinch, you can substitute 1/2 teaspoon of garlic powder for the fresh cloves, but the flavor won't be as robust.

Cheese: The world of cheese is your oyster! For a sharper flavor, swap the provolone for a good aged cheddar or Gruyère. For an extra creamy melt, try Fontina or Muenster. The key is to use a good

melting cheese. Using a block of cheese and shredding it yourself will always yield a better melt than pre-shredded bagged cheese, which contains anti-caking agents.

Herbs: Feel free to add other herbs like chives, oregano, or a pinch of red pepper flakes to the garlic butter for an extra kick.

How to Make Garlic Bread Grilled Cheese:

Step-by-Step:

Make the Garlic Butter: In a small bowl, combine the softened butter, minced garlic, chopped parsley, salt, and pepper. Mash everything together with a fork until it's well combined and you have a smooth, fragrant compound butter.

Assemble the Sandwiches: Lay out your four slices of bread on a cutting board. Spread a generous layer of the garlic butter on one side of each slice, going all the way to the edges.

Layer the Cheese: Flip two of the bread slices over (garlic butter side down). On the plain sides, pile on the cheese. Start with the mozzarella and top with the provolone. Don't be shy here! A good, thick layer is key.

Close the Sandwich: Place the remaining two slices of bread on top, with the garlic butter side facing up. You should now have two sandwiches with garlic butter on both the top and bottom.

Get Grilling: Heat a large non-stick skillet or griddle over medium-low heat. This is important - if the heat is too high, the bread will burn before the cheese has a chance to melt.

Cook to Golden Perfection: Carefully place the sandwiches in the hot skillet. Cook for 3-5 minutes per side. You're looking for a deep golden-brown crust and cheese that is fully melted and oozing out the sides. Press down gently with a spatula a few times as it cooks to help everything meld together.

Rest and Slice: Remove the sandwiches from the skillet and let them rest for a minute. This allows the cheese to set up just slightly. Slice diagonally and serve immediately.

Tips for Success:

Low and Slow is the Way to Go: I can't stress this enough. Medium-low heat is your best friend for a perfectly crisp, evenly cooked grilled cheese.

Soften Your Butter: Don't try to make the garlic spread with cold butter. It won't mix properly. Let it sit on the counter for an hour or so to soften completely.

Shred Your Own Cheese: As mentioned, pre-shredded cheese has additives that prevent it from melting smoothly. For the best gooey results, buy blocks and shred them yourself.

Press Gently: A gentle press with your spatula

helps create great contact with the pan for an even crust and encourages the cheese to melt beautifully.

Serving Suggestions and Pairings:

Storage and Leftover Tips:

More Recipes You'll Love:

Sheet Pan Quesadillas: Perfect for feeding a hungry group with minimal fuss.

Crockpot Nacho Dip: The ultimate party dip that always disappears first.

The Ultimate Cheesy Hot Dip: Another cheesy masterpiece that's perfect for dipping.

Tomato Skillet with Okra and Sausage: A quick and flavorful one-pan dinner.

Classic Spaghetti Recipe with Homemade Sauce: The perfect base for a classic tomato soup for dipping!

Final Thoughts:

DIRECTIONS

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11. **Press : Gently:** A gentle press with your spatula helps create great contact with the pan for an even crust and encourages the cheese to melt beautifully.
12. **Serving Suggestions and Pairings:** The absolute classic pairing for any grilled cheese is a warm bowl of Classic Spaghetti recipe with homemade sauce, but think of the sauce on its own as a dipper- a simple, rustic tomato soup. The acidity of the tomatoes cuts through the richness of the buttery, cheesy sandwich perfectly. It's a non-negotiable duo in my house.
13. For a bigger meal, serve it alongside a simple green salad with a vinaigrette dressing. Or, if you're feeling extra indulgent, a side of crispy french fries or tater tots is always a win.
14. **Storage and Leftover Tips:** Honestly, a Garlic Bread Grilled Cheese is best enjoyed fresh from the pan. The crispy texture is the star, and it tends to soften upon refrigeration. However, if you do have leftovers, you can store them in an airtight container in the fridge for up to 2 days.
15. To reheat, I highly recommend avoiding the microwave. The best way to bring it back to life is in a dry non-stick skillet over low heat or in an air fryer for a few minutes until it's warmed through and the crust has crisped up again.
16. **More Recipes You'll Love:** If you love this over-the-top cheesy creation, you're going to want to try these other crowd-pleasers:
17. **Sheet : Pan Quesadillas:** Perfect for feeding a hungry group with minimal fuss.
18. **Crockpot : Nacho Dip:** The ultimate party dip that always disappears first.
19. **The : Ultimate Cheesy Hot Dip:** Another cheesy masterpiece that's perfect for dipping.
20. **Tomato : Skillet with Okra and Sausage:** A quick and flavorful one-pan dinner.
21. **Classic : Spaghetti Recipe with Homemade Sauce:** The perfect base for a classic tomato soup for dipping!
22. **Final Thoughts:** This Garlic Bread Grilled Cheese is more than a recipe; it's a statement. It says you believe in taking the classics to the next level and that you're not afraid of a little extra butter and garlic. It's comfort, nostalgia, and pure indulgence all in one.
23. I can't wait for you to try it. When you do, leave a comment below and let me know what you think! Did you try any fun cheese combinations? I'd love to hear about it. And don't forget to follow me on social

media for more recipes that are guaranteed to make you happy.

SWAPS & NOTES

A thick-cut brioche or challah can also work for a richer sandwich, though they will be softer.

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Cheese: The world of cheese is your oyster!

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TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/the-ultimate-garlic-bread-grilled-cheese-youll-never-go-back/>