

Gourmet Avocado Grilled Cheese with Bacon: Crispy & Melty Perfection

Avocado Grilled Cheese with Bacon



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15 min

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INGREDIENTS

2 ripe avocados
1 green chili, finely chopped (such as serrano or jalapeño; adjust to taste for heat)
2 tbsp fresh cilantro or parsley, chopped (optional, for freshness)
1 garlic clove, minced
Juice of ½ lime or lemon
Salt and pepper, to taste
4 slices bread (sourdough or crusty bread recommended)
1 tbsp softened butter
½ cup shredded mozzarella cheese
½ cup shredded cheddar cheese
... cup crumbled feta or goat cheese (optional, for tang and creaminess)
Optional: 2 slices cooked crispy bacon, crumbled or chopped

Swaps and Notes:

Avocados: Choose ripe but firm avocados for easy mashing and spreading.

Green Chili: Jalapeño or serrano work great. For less heat, remove seeds and membranes. For more heat, leave some in, or add a pinch of red pepper flakes to the avocado spread.

Herbs: Fresh cilantro adds a bright, zesty flavor, especially if you like a more "southwestern" profile. Parsley offers a milder, more classic herb note. Use what you prefer, or a mix!

Bread: Sourdough provides a great tangy counterpoint and toasts beautifully. Any sturdy, thick-cut bread (like Texas toast, rustic white, or even ciabatta) will work well. Avoid very soft or thin breads.

Cheese: The combination of mozzarella and cheddar is classic. Adding feta or goat cheese introduces a fantastic tangy, creamy element that elevates the flavor profile. Feel free to use your favorite melting cheese blend.

Bacon: Cooked crispy bacon is a phenomenal addition, adding smoky, salty crunch. You can also use prosciutto or turkey bacon. For a vegetarian option, simply omit the bacon.

Butter: Softened butter is key for easy spreading. You can also use mayonnaise on the outside of the bread for grilling for an extra crispy crust.

Spice Level: Adjust the green chili and any optional red pepper flakes to your preferred level of heat.

Directions:

Avocado Garlic-Herb Spread:

In a medium bowl, combine the flesh of the 2 ripe avocados.

Add the finely chopped green chili, minced garlic clove, chopped fresh cilantro or parsley (if using), and the juice of ½ lime or lemon.

Season generously with salt and pepper to taste.

Mash all the ingredients together with a fork until the avocados are creamy but still have some texture. Taste the spread and adjust the spice and acidity to your preference, adding more chili, lime juice, or salt/pepper as needed.

Assembly:

Take your 4 slices of bread. Evenly spread the 1 tablespoon of softened butter on one side of each bread slice. This buttered side will be the exterior of your sandwich when cooking.

On the unbuttered sides of two of the bread slices (these will be your bottom halves), spread a thick, even layer of the prepared avocado garlic-herb mixture.

Evenly sprinkle the shredded mozzarella and shredded cheddar cheese on top of the avocado mixture. If using, crumble the feta or goat cheese over the other cheeses for added tang.

If adding bacon, sprinkle the cooked crispy bacon pieces over the cheese layer.

Top with the remaining two bread slices, ensuring their buttered side is facing outwards (to become the top crust of your sandwich).

To Cook:

Heat a skillet (cast iron or non-stick works well) over medium heat. You want it hot enough to sizzle

but not so hot that it burns the bread quickly.

DIRECTIONS

1. Avocado Garlic-Herb Spread: In a medium bowl, combine the flesh of the 2 ripe avocados.
2. Add the finely chopped green chili, minced garlic clove, chopped fresh cilantro or parsley (if using), and the juice of ½ lime or lemon.
3. Season generously with salt and pepper to taste.
4. Mash all the ingredients together with a fork until the avocados are creamy but still have some texture. Taste the spread and adjust the spice and acidity to your preference, adding more chili, lime juice, or salt/pepper as needed.
5. Assembly: Take your 4 slices of bread. Evenly spread the 1 tablespoon of softened butter on one side of each bread slice. This buttered side will be the exterior of your sandwich when cooking.
6. On the unbuttered sides of two of the bread slices (these will be your bottom halves), spread a thick, even layer of the prepared avocado garlic-herb mixture.
7. Evenly sprinkle the shredded mozzarella and shredded cheddar cheese on top of the avocado mixture. If using, crumble the feta or goat cheese over the other cheeses for added tang.
8. If adding bacon, sprinkle the cooked crispy bacon pieces over the cheese layer.
9. Top with the remaining two bread slices, ensuring their buttered side is facing outwards (to become the top crust of your sandwich).
10. To Cook: Heat a skillet (cast iron or non-stick works well) over medium heat. You want it hot enough to sizzle but not so hot that it burns the bread quickly.

11. Carefully place the assembled sandwiches into the hot skillet. Grill for 2-3 minutes per side, or until the bread is golden brown and crispy, and the cheese inside is fully melted and gooey. Gently press down on the sandwiches with a spatula while they cook for maximum crispness.
12. Serve: Remove the grilled sandwiches from the skillet. Cut them in half diagonally (this is always more satisfying!).
13. Serve immediately with a warm bowl of tomato soup, a fresh green salad, or extra avocado dip on the side. Enjoy this delightful, gourmet grilled cheese!
14. Tips for Success: Ripe Avocados are Key: Use avocados that are ripe but not overly soft. They should mash easily but still hold some texture.
15. Don't : Over-Toast: Keep a close eye on the sandwiches as they grill. Medium heat helps prevent burning while allowing the cheese to melt fully.
16. Press : Gently: Lightly pressing the sandwich with a spatula as it cooks ensures maximum contact with the pan, resulting in a crispier, more evenly browned crust.
17. Serve : Immediately: Grilled cheese is always best enjoyed right off the skillet when it's hot, crispy, and the cheese is perfectly melty.
18. Freshly : Grate Cheese: While pre-shredded works, freshly shredded cheese (especially mozzarella) melts smoother and tastes better.
19. Serving Suggestions and Pairings: This Avocado Grilled Cheese with Bacon is a hearty and flavorful meal on its own, but it pairs beautifully with:
20. Classic tomato soup for dipping (a quintessential grilled cheese companion).
21. A crisp side salad with a light, tangy vinaigrette to cut through the richness.
22. A side of sweet potato fries or regular fries.
23. Extra salsa or hot sauce for those who crave more heat.
24. For other fantastic creative sandwich or cheesy comfort food ideas, you might also enjoy:
25. My How I : Turned a Classic Sandwich into the Ultimate Cheesy Hot Dip for a deconstructed, party-friendly approach.

SWAPS & NOTES

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Green Chili: Jalapeño or serrano work great.

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For more heat, leave some in, or add a pinch of red pepper flakes to the avocado spread.

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