

## The Pizza Grilled Cheese Sandwich: Ultimate Comfort Food Hack for Weeknights

The Ultimate Pizza Grilled Cheese: Buttery, Cheesy, and Loaded with Flavor



**TIME**  
**15 min**

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**ChefManiac**

### INGREDIENTS

#### Swaps and Notes:

**Bread:** I prefer Texas toast because it's sturdy and can handle the generous fillings without getting soggy. Brioche or sourdough are great, slightly fancier alternatives.

**Cheese:** You can swap the cheddar for Provolone for a stronger Italian flavor, or use Monterey Jack for an even gooier melt.

**Fillings:** Don't stop at pepperoni! Add a few thin slices of cooked sausage, sautéed mushrooms, sliced black olives, or even a sprinkle of red pepper flakes for heat.

**Gluten-Free:** Use your favorite gluten-free sandwich bread. Just be mindful that they sometimes cook faster, so watch your heat.

#### Instructions: How to Make the Pizza Grilled Cheese:

##### Step 1: Make the Garlic Butter:

In a small bowl, combine the very soft butter, grated Parmesan cheese, garlic powder, Italian seasoning, and a pinch of salt.

Mix well with a fork until the mixture is completely smooth and easily spreadable. Set it aside.

##### Step 2: Assemble the Sandwich:

Lay all four slices of bread on a clean surface.

On the inside of two slices of bread, spread a thin, even layer of pizza sauce.

Layer the mozzarella and cheddar slices on top of

the sauce on the same two slices. The cheese acts as a barrier to keep the bread from getting soggy.

Top the cheese with 4-6 pepperoni slices.

Close the sandwich with the remaining two bread slices.

**Step 3: Butter & Grill:**

Generously spread the prepared garlic butter on the outside of all four slices of bread-the top and bottom of each sandwich. This is what gives us that incredible, golden crust.

Heat a heavy-bottomed pan (cast iron is ideal) or a non-stick skillet over medium-low heat. This low-and-slow approach is non-negotiable!

Place the sandwich in the hot pan. Cook for 3-4 minutes per side.

Resist the urge to turn the heat up! The low heat ensures the bread becomes beautifully golden and crispy before it burns, giving the inner layers of cheese enough time to completely melt.

**Step 4: Slice & Serve:**

Once both sides are golden and crispy, and you can hear and see the cheese bubbling slightly out the sides, remove the sandwich from the pan.

Let it rest on a cutting board for one full minute.

This helps the cheese solidify just enough for a clean cut.

Slice the sandwich diagonally to show off that epic, gooey, stretchy cheese pull! Serve immediately.

**Tips for Success:**

**Don't Rush the Melt:** I cannot stress this enough: Cook **LOW & SLOW**. If your bread is browning too quickly, your heat is too high, and the cheese will still be cold in the center. Adjust to medium-low.

**The Parmesan in the Butter:** The grated Parmesan in the garlic butter doesn't just add flavor; it contains protein that crisps up beautifully, giving the crust an extra textural element.

**Butter Thickness:** Be generous with the butter on the outside of the bread. It's the fat that creates the crispness.

**Keep it Flat:** Use a spatula to gently press down on the sandwich while it cooks. This ensures maximum contact with the hot pan for a more even, flatter crust.

**Serving Suggestions and Pairings:**

**The Essential Dip:** Serve it with a small bowl of warm pizza sauce for dipping. It's an absolute must for an authentic pizzeria experience.

**Soup and Salad:** Pair it with a simple side salad or a comforting bowl of soup.

**Drinks:** For a refreshing contrast, pair it with my blueberry lemonade. For the adults, a crisp lager or a classic Coca-Cola is the perfect pairing.

Appetizers: If you're building a party spread, this goes great with dips like my crockpot nacho dip.

Nutritional Information (Estimate per Serving):

## DIRECTIONS

1. Follow these simple steps for a grilled cheese that is perfectly golden, crispy, and oozing with pizza goodness.
2. Step 1: Make the Garlic Butter: In a small bowl, combine the very soft butter, grated Parmesan cheese, garlic powder, Italian seasoning, and a pinch of salt.
3. Mix well with a fork until the mixture is completely smooth and easily spreadable. Set it aside.
4. Step 2: Assemble the Sandwich: Lay all four slices of bread on a clean surface.
5. On the inside of two slices of bread, spread a thin, even layer of pizza sauce.
6. Layer the mozzarella and cheddar slices on top of the sauce on the same two slices. The cheese acts as a barrier to keep the bread from getting soggy.
7. Top the cheese with 4-6 pepperoni slices.
8. Close the sandwich with the remaining two bread slices.
9. Step 3: Butter & Grill: Generously spread the prepared garlic butter on the outside of all four slices of bread-the top and bottom of each sandwich. This is what gives us that incredible, golden crust.
10. Heat a heavy-bottomed pan (cast iron is ideal) or a non-stick skillet over medium-low heat. This low-and-slow approach is non-negotiable!
11. Place the sandwich in the hot pan. Cook for 3-4 minutes per side.
12. Resist the urge to turn the heat up! The low heat ensures the bread becomes beautifully golden and crispy before it burns, giving the inner layers of cheese enough time to completely melt.

13. **Step 4: Slice & Serve:** Once both sides are golden and crispy, and you can hear and see the cheese bubbling slightly out the sides, remove the sandwich from the pan.
14. **Let it rest on a cutting board for one full minute.** This helps the cheese solidify just enough for a clean cut.
15. **Slice the sandwich diagonally to show off that epic, gooey, stretchy cheese pull! Serve immediately.**
16. **Tips for Success: Don't Rush the Melt:** I cannot stress this enough: Cook **LOW & SLOW**. If your bread is browning too quickly, your heat is too high, and the cheese will still be cold in the center. Adjust to medium-low.
17. **The : Parmesan in the Butter:** The grated Parmesan in the garlic butter doesn't just add flavor; it contains protein that crisps up beautifully, giving the crust an extra textural element.
18. **Butter : Thickness:** Be generous with the butter on the outside of the bread. It's the fat that creates the crispness.
19. **Keep it : Flat:** Use a spatula to gently press down on the sandwich while it cooks. This ensures maximum contact with the hot pan for a more even, flatter crust.
20. **Serving Suggestions and Pairings:** This sandwich is hearty enough to be a full meal, but a few simple additions can elevate it to a feast!
21. **The : Essential Dip:** Serve it with a small bowl of warm pizza sauce for dipping. It's an absolute must for an authentic pizzeria experience.
22. **Soup and : Salad:** Pair it with a simple side salad or a comforting bowl of soup.
23. **Drinks:** For a refreshing contrast, pair it with my blueberry lemonade. For the adults, a crisp lager or a classic Coca-Cola is the perfect pairing.
24. **Appetizers:** If you're building a party spread, this goes great with dips like my crockpot nacho dip.
25. **Nutritional Information (Estimate per Serving):** Please note: This is a rough estimate and will vary based on exact ingredients and portion sizes, especially bread thickness and cheese quantity.

## SWAPS & NOTES

For the Garlic Butter Spread Unsalted Butter, very soft 1/2 cup Must be very soft for easy spreading.

Grated Parmesan Cheese 1 tablespoon Adds a savory, salty kick.

Garlic Powder 1 teaspoon Better than fresh garlic for even spread.

Dried Italian Seasoning 1/2 teaspoon The key to that classic pizza flavor.

## TIPS FOR SUCCESS

**Don't Rush the Melt:** I cannot stress this enough: Cook **LOW & SLOW**.

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**The Parmesan in the Butter:** The grated Parmesan in the garlic butter doesn't just add flavor; it contains protein that crisps up beautifully, giving the crust an extra textural element.

Butter Thickness: Be generous with the butter on the outside of the bread.

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