

The Best Cheesy Ground Beef Grilled Sandwich on Sourdough

Cheesy Beef Toaster Grilled Sandwich



TIME
25 min

METHOD
Air fryer

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INGREDIENTS

- 1/2 lb ground beef
- 1/2 tsp salt
- 1/2 tsp black pepper
- 1/2 tsp garlic powder
- 1/2 tsp onion powder
- 1 tsp Worcestershire sauce
- 1/2 cup red onion, finely chopped
- 1 tbsp butter
- 4 slices thick bread (sourdough or brioche)
- 2 tbsp butter, softened
- 4 slices cheddar cheese
- 2 slices mozzarella cheese

DIRECTIONS

1. SautØ the Onion: Heat a skillet over medium heat and melt 1 tablespoon butter.
2. Add the chopped red onion and sautØ for about 2 minutes until slightly softened and fragrant.
3. Cook the Beef: Add the ground beef to the skillet.
4. Season with:
5. Salt
6. Black pepper
7. Garlic powder
8. Onion powder
9. Cook for 5-7 minutes, breaking the beef apart with a spatula until browned and fully cooked.
10. Add Worcestershire Sauce: Stir in the Worcestershire sauce and mix well.
11. Remove the beef mixture from heat and set aside.
12. Prepare the Bread: Spread softened butter on one side of each slice of bread.
13. Assemble the Sandwich: On the unbuttered side of two slices of bread, layer:
14. Cheddar cheese
15. The cooked beef mixture
16. Mozzarella cheese
17. Top with the remaining slices of bread with the buttered sides facing outward.
18. Grill the Sandwich: Heat a skillet over medium-low heat.
19. Place the sandwiches in the skillet and cook for 2-3 minutes per side, pressing gently with a spatula until the bread becomes golden brown and crispy.

20. **Slice and Serve:** Once the cheese has melted and the bread is crisp, remove the sandwiches from the skillet.
21. **Slice in half and serve warm** with your favorite dipping sauce.

SWAPS & NOTES

Bread choices: Sourdough and brioche work beautifully because they crisp well when grilled.

Texas toast or artisan bread are also great options.

Cheese options: If you want extra flavor, try pepper jack, provolone, or Swiss cheese.

Ground beef alternatives: Ground turkey or chicken can be substituted for a lighter version.

TIPS FOR SUCCESS

Cook on medium-low heat: This allows the cheese to melt fully without burning the bread.

Use thick bread: Thicker slices hold the filling better and create a more satisfying sandwich.

Press gently while grilling: Light pressure helps the sandwich crisp evenly.

Let the sandwich rest briefly: Allow it to sit for a minute before slicing so the filling stays together.

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

Original recipe: <https://chefmaniac.com/the-best-cheesy-ground-beef-grilled-sandwich-on-sourdough/>