

Creamy Avocado Caprese Grilled Cheese (Easy Lunch Recipe)

Avocado Mozzarella Tomato Grilled Cheese

TIME
15 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

- 4 slices sourdough or rustic bread
- 1 ripe avocado, mashed or sliced
- 1 large ripe tomato, sliced
- 4 oz fresh mozzarella, sliced
- 2 tablespoons fresh basil leaves (optional)
- 2 tablespoons butter, softened
- Salt and freshly ground black pepper, to taste
- Pinch of red pepper flakes (optional)

DIRECTIONS

- 1. Butter the bread:** Spread softened butter on one side of each slice of bread. These buttered sides will face outward when grilling.
- 2. Add the avocado:** On the unbuttered side of two slices, spread mashed avocado or layer avocado slices. Season lightly with salt, black pepper, and red pepper flakes if using.
- 3. Layer the fillings:** Top the avocado with tomato slices, fresh mozzarella, and basil leaves.
- 4. Assemble the sandwich:** Place the remaining slices of bread on top with the buttered sides facing outward.
- 5. Grill the sandwiches:** Heat a skillet over medium heat. Cook the sandwiches for 3-4 minutes per side, pressing gently with a spatula, until the bread turns golden brown and the cheese melts.
- 6. Slice and serve:** Cut the sandwiches in half and serve immediately while warm and gooey.

SWAPS & NOTES

One of the best things about grilled cheese is how adaptable it is.

Bread options: Sourdough adds great flavor and structure, but ciabatta, rustic Italian bread, or whole grain bread also work beautifully.

Cheese variations: Fresh mozzarella melts smoothly, but you could also try provolone, fontina, or even sharp white cheddar.

Add protein: If you want to turn this into a heartier meal, add grilled chicken or turkey slices.

TIPS FOR SUCCESS

Use medium heat Cooking too hot will burn the bread before the cheese melts.

Medium heat allows everything to warm evenly.

Don't overload the sandwich Too many fillings can make the sandwich difficult to grill and flip.

Pat the tomatoes dry This prevents the sandwich from getting soggy.

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

Original recipe: <https://chefmaniac.com/creamy-avocado-caprese-grilled-cheese-easy-lunch-recipe/>