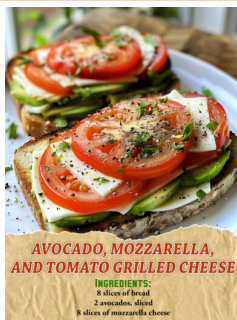


Avocado, Mozzarella, and Tomato Grilled Cheese for the Ultimate Creamy Crispy Lunch

8 slices of mozzarella cheese



TIME
3 to 4 min

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INGREDIENTS

- 8 slices of bread
- 2 avocados, sliced
- 8 slices of mozzarella cheese
- 2 tomatoes, sliced
- 1/4 cup butter, softened
- Salt and pepper, to taste

DIRECTIONS

1. Lay out the bread slices on a clean surface.
2. On half the slices, layer avocado, mozzarella, and tomato.
3. Season with salt and pepper to taste.
4. Top with the remaining bread slices to form sandwiches.
5. Spread softened butter on the outside of each sandwich.
6. Heat a skillet over medium heat.
7. Place the sandwiches in the skillet and cook for 3 to 4 minutes per side.
8. Flip carefully and cook until both sides are golden brown and the cheese is melted.
9. Serve warm.

SWAPS & NOTES

Any sturdy sandwich bread works here, but sourdough, country white, or thick-cut Italian bread are especially good choices because they crisp up beautifully while holding the fillings in place.

Fresh mozzarella gives the sandwich a softer, creamier melt, while sliced low-moisture mozzarella offers a slightly neater texture and less moisture.

Tomatoes should be sliced but not overly thick, so the sandwich stays easy to flip and cook evenly.

If your avocados are very soft, layer them gently so they do not squeeze out during cooking.

TIPS FOR SUCCESS

Pat the tomato slices lightly with a paper towel before assembling the sandwiches.

That helps remove some extra moisture and keeps the bread from becoming soggy as the sandwich cooks.

Use medium heat rather than rushing the process over high heat.

That gives the bread time to turn golden and crisp while allowing the mozzarella to melt fully inside.

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