

## How I Make Pizza Grilled Cheese - The Ultimate Comfort Food Mashup

This pizza grilled cheese is the ultimate comfort food because it's:



**CRAVING A CHEESY DELICIOUS  
TWIST ON A CLASSIC**

*You Will Need*

- 1/2 cup unsalted butter, very soft
- 1 tablespoon grated parmesan cheese
- 1 teaspoon garlic powder

**TIME**  
**15 min**

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**ChefManiac**

### INGREDIENTS

- 4 slices of hearty bread (sourdough or Italian work best)
- 2 tablespoons unsalted butter, softened
- 1/4 cup pizza sauce (store-bought or homemade)
- 1 cup shredded mozzarella cheese
- 1/4 cup pepperoni slices (or other favorite toppings like sautéed mushrooms or bell peppers)
- 2 tablespoons grated Parmesan cheese (optional)
- A pinch of Italian seasoning

### DIRECTIONS

- 1. Butter the Bread:** I start by spreading softened butter on one side of each slice of bread. This ensures the outside gets golden and crisp when grilled.
- 2. Build the Sandwiches:** I flip the bread over (buttered side down) and spread a thin layer of pizza sauce on the unbuttered side. Then I layer shredded mozzarella, a few pepperoni slices, a sprinkle of Parmesan cheese, and a pinch of Italian seasoning. I top it with another slice of bread, buttered side out.
- 3. Grill to Perfection:** I heat a skillet over medium heat and place the sandwiches in the pan. I cook for about 3-4 minutes on each side until the bread is golden and crispy, and the cheese inside is fully melted and gooey.
- 4. Slice and Serve:** I let the sandwiches rest for a minute, then slice them in half to reveal all the cheesy, saucy goodness inside.

### SWAPS & NOTES

- cheesy, gooey, crispy, and full of flavor.  
That's exactly why I love making pizza grilled cheese.

It's the perfect mashup of two of my favorite things: the cheesy, melty goodness of grilled cheese with all the bold, saucy flavors of pizza.

The first time I made this, it was on a whim during a lazy weekend lunch, and it instantly became one of those recipes I crave again and again.

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

Original recipe: <https://chefmaniac.com/how-i-make-pizza-grilled-cheese-the-ultimate-comfort-food-mashup/>