

The Grilled Cheese Glow-Up: My Spinach Artichoke Melt Obsession

Why This Grilled Cheese Works



TIME
10 min

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INGREDIENTS

(Makes 2 sandwiches | Prep Time: 10 minutes | Cook Time: 6-8 minutes)

DIRECTIONS

1. Step-by-: Step)
2. Prep the : Filling
3. In a bowl, I combine the thawed and very well-drained spinach with chopped artichoke hearts, cream cheese, sour cream, garlic powder, salt, and pepper. I stir until everything's creamy and fully mixed. It should be spreadable, not runny-so squeeze that spinach dry!
4. Assemble the : Sandwiches
5. I lay out the bread slices and butter one side of each. On the unbuttered side, I spread a generous layer of the spinach artichoke mixture, then top it with a hefty sprinkle of shredded cheese. I place the other slice of bread on top, buttered side out.
6. Grill to : Golden Perfection
7. I heat a nonstick skillet over medium-low heat and cook the sandwiches for 3-4 minutes per side. The trick is to go low and slow to get the bread golden and crispy without burning, while giving the cheese enough time to melt inside.
8. Rest, : Slice, Serve
9. Once the sandwich is perfectly golden and the cheese is melty, I let it rest for a minute before slicing. That pause keeps everything from oozing out too soon (plus, it builds anticipation).
10. My Tips for the : Ultimate Melt
11. Drain the spinach well
12. : I wrap it in a paper towel and squeeze it over the sink. You don't want soggy bread.
13. Use thick bread slices
14. : Thin bread will collapse under all that filling.

15. Don't rush the grill
16. : Low heat = melty cheese and crispy bread without burnt spots.
17. Add cheese directly on the bread
18. : This helps everything stick together and ensures melty goodness in every bite.
19. Variations I've Tried (And Loved)
20. Once you master the base, there are tons of ways to get creative:
21. Spicy version
22. : Add chopped jalapeños or a few shakes of hot sauce to the filling.
23. Extra cheesy
24. : Mix in some shredded parmesan or provolone for more depth.
25. Protein boost

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Original recipe: <https://chefmaniac.com/the-grilled-cheese-glow-up-my-spinach-artichoke-melt-obsession/>