

Savory, Melted Goodness on Crispy Toasted Bread

cheesy ground beef open-faced sandwiches



OVEN
375°F

TIME
4 min

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INGREDIENTS

1 lb ground beef
4 slices of thick bread (like sourdough or baguette)
1 tbsp olive oil
1 small onion, diced
2 cloves garlic, minced
1 tsp chili powder
1 tsp paprika
1/2 tsp cumin
Salt and pepper, to taste
1 1/2 cups shredded cheddar cheese
Fresh parsley, chopped (for garnish)

Instructions:

1. Cook the Ground Beef:
2. Toast the Bread:
3. Assemble the Sandwiches:
4. Melt and Broil:
5. Serve and Enjoy:

Quick Tips & Variations:

Bread options: Try ciabatta, Texas toast, or even split English muffins

Cheese swap: Mozzarella, Monterey Jack, provolone, or pepper jack work great

Add heat: Mix in diced jalapeños or a splash of hot sauce to the beef

Make it a meal: Top with a fried egg or sliced avocado for extra richness

Freezer-friendly: Prep the beef ahead and freeze for quick assembly later

DIRECTIONS

1. Cook the Ground Beef: In a skillet over medium heat, heat the olive oil, then add the ground beef. Cook until browned and no longer pink, using a spoon to break it apart.
2. Add the diced onion and minced garlic, and cook until softened-about 3-4 minutes. Then stir in the chili powder, paprika, cumin, salt, and pepper. Cook for another 1-2 minutes to let the flavors blend.
3. Remove the skillet from heat and set aside.
4. Toast the Bread: While the beef cooks, preheat your oven to 375°F (190°C). Lay the bread slices on a baking sheet and toast for 5-7 minutes until golden and slightly crisp on the edges. This step ensures the bread stays sturdy under all that cheesy, beefy goodness.
5. Assemble the Sandwiches: Generously spoon the seasoned beef mixture onto each slice of toasted bread. Make sure to cover from edge to edge-you want every bite packed with flavor.
6. Top each slice with a good handful of shredded cheddar cheese, spreading it evenly over the beef.
7. Melt and Broil: Return the baking sheet to the oven and bake for another 5-7 minutes, or until the cheese is fully melted and bubbling. If you want a little extra golden top, flip on the broiler for 1-2 minutes-just keep an eye on it so it doesn't burn.
8. Serve and Enjoy: Pull the sandwiches out of the oven, sprinkle with fresh parsley, and serve immediately.
9. Pair with a simple salad, a side of fries, or a cup of tomato soup for the ultimate cozy meal.
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12. Add heat: Mix in diced jalapeños or a splash of hot sauce to the beef
13. Make it a meal: Top with a fried egg or sliced avocado for extra richness
14. Freezer-friendly: Prep the beef ahead and freeze for quick assembly later
15. Whether you're feeding the whole family or just making a solo comfort meal, these cheesy ground beef open-faced sandwiches hit the mark every time. They're simple, satisfying, and packed with flavor-just the kind of recipe I keep on repeat.

