

Grilled Cheese Sandwich

A classic grilled cheese sandwich made with melted cheese and toasted bread.



Main Dish

10 min

Total time

Easy

Difficulty

400

kcal / serving

Ingredients

- 2 slices of bread
- 2 slices of cheese
- Butter or margarine

Steps

- 1 Preheat a skillet or griddle over medium heat.
- 2 Butter one side of each slice of bread.
- 3 Place one slice of bread, butter side down, onto the skillet.
- 4 Add the cheese slices on top of the bread.
- 5 Place the second slice of bread, butter side up, on top of the cheese.
- 6 Cook for 2-3 minutes, until the bottom slice of bread is golden brown.
- 7 Flip the sandwich and cook for another 2-3 minutes, until the second slice of bread is golden brown and the cheese is melted.
- 8 Remove from heat and let it cool for a minute.
- 9 Cut the sandwich in half and serve.