

## **Gooey Garlic Herb Mozzarella Grilled Cheese Sandwich**

By Jess Larson from [playswellwithbutter.com](http://playswellwithbutter.com)

### **Ingredients**

8 pieces sliced bread of choice  
6 tablespoons unsalted butter, softened & spreadable  
3 cloves garlic, finely chopped  
¼ cup finely grated parmesan  
12 ounces part-skim mozzarella, freshly grated  
½ cup finely chopped fresh basil  
kosher salt & ground black pepper, to season

### **Instructions**

1. Prepare the herbed mozzarella & garlic butter: To a small bowl, add the softened butter, garlic, & grated parmesan. Season with ½ teaspoon kosher salt & ground black pepper as desired. Mix with a spatula to combine well & set aside. To a medium bowl, add the freshly grated mozzarella & finely chopped fresh basil. Toss to combine well & set aside.
2. Assemble the mozzarella grilled cheese sandwiches: Generously spread the prepared garlic parmesan butter over 1 side of each slice of bread. Place ¼ of the grated mozzarella cheese (about ¾ cup) on the unbuttered side of 1 slice of bread, then sandwich a second slice over top such that the buttered side faces out. Repeat 3 times to build 4 total sandwiches.
3. Cook the grilled cheese sandwiches: Working in batches as needed, place the sandwiches in a preheated nonstick skillet over medium-low heat. Grill 1-2 minutes per side & flip halfway through, or until the cheese is melted & the bread is as golden brown as desired. If the sandwiches brown before the cheese completely melts, either reduce heat to slow cooking or cover the skillet with a lid to create steam & help the cheese melt.
4. Serve: Slice & serve the mozzarella grilled cheese sandwiches immediately. I love to pair these sandwiches with Homemade Roasted Tomato Soup for dipping; jarred marinara is also a great option – just be sure to heat it slightly before serving. Enjoy!