



Grilled Cheese Sandwich

Learn how to make a grilled cheese sandwich in a nonstick pan with buttered bread and American Cheddar for a classic hot sandwich.

Recipe by **Sara** |

Prep Time: 5 mins

Cook Time: 10 mins

Total Time: 15 mins

Ingredients

4 slices white bread

3 tablespoons butter, divided

2 slices Cheddar cheese

Directions

Step 1

Preheat a nonstick skillet over medium heat. Generously butter one side of a slice of bread. Place bread butter-side down in the hot skillet; add 1 slice of cheese. Butter a second slice of bread on one side and place butter-side up on top of cheese.

Step 2

Cook until lightly browned on one side; flip over and continue cooking until cheese is melted. Repeat with remaining 2 slices of bread, butter, and slice of cheese.

Nutrition Facts

Per serving: 400 calories; total fat 28g; saturated fat 17g; cholesterol 76mg; sodium 639mg; total carbohydrate 26g; dietary fiber 1g; total sugars 2g; protein 11g; calcium 285mg; iron 2mg; potassium 83mg