

# Pepperoni Pizza Grilled Cheese recipe

Lil' Luna

Pepperoni Pizza Grilled Cheese is stuffed with mozzarella, pepperoni sandwiched between two pieces of buttery garlic toast. It's a fun twist on a classic.

★★★★★ 5 from 16 votes

PREP TIME		COOK TIME		TOTAL TIME	
5 mins		5 mins		10 mins	
COURSE		CUISINE		SERVINGS	
Main Course		American		4	
CALORIES					
625 kcal					

## INGREDIENTS

- 2 tbsp. unsalted butter
- 8 slices Sara Lee® Artesano™ Bread
- 8 slices mozzarella cheese, 1/8-inch thick
- 36 slices pepperoni cooked in microwave for 20 seconds and grease dabbed off

### For the garlic butter

- 6 tbsp. unsalted butter
- 0.5 tsp. fresh or dried parsley
- 0.5 tsp. Italian seasoning
- 0.5 tsp. garlic powder
- 0.25 tsp. salt

## INSTRUCTIONS

1. In a medium skillet set over medium-low heat, add the butter and melt. Place two pieces of toast side by side.
2. To each slice of bread, add a slice of mozzarella, 9 pepperoni, and another slice of mozzarella. Place remaining slices of bread on top.
3. Cook on each side for about 3 minutes or until the cheese is melty.

4. Meanwhile, make the garlic butter. In a small microwave safe bowl, add the butter. Heat until melted. Stir in parsley, Italian seasoning, garlic powder, and salt.
5. Using a pastry brush, brush on both sides of grilled cheese. Cook on each side for 30 seconds. Remove, sprinkle with parmesan cheese and dip in your favorite marinara, if desired.

## NUTRITION

Calories: 625kcal	Carbohydrates: 29g	Protein: 22g	Fat: 46g
Saturated Fat: 25g	Cholesterol: 127mg	Sodium: 1086mg	Potassium: 195mg
Fiber: 2g	Sugar: 4g	Vitamin A: 1120IU	Calcium: 379mg
Iron: 2.7mg			



KEYWORD

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Let us know how it was!