

Parmesan-Crusted Grilled Cheese With Tomato

By Aaron Hutcherson

 Servings: 2 (makes 2 sandwiches)

 Total: 15 mins

- ☐ 2 tablespoons unsalted butter, divided
- ☐ 1/2 cup (1 1/2 ounces) freshly grated parmesan cheese
- ☐ 4 slices sandwich bread, such as sourdough, white, whole-wheat or multigrain
- ☐ 4 slices (about 2 1/2 ounces total) sharp cheddar cheese
- ☐ 1 beefsteak tomato, cut into 1/4- to 1/2-inch-thick slices
- ☐ Fine salt
- ☐ Freshly ground black pepper

Step 1

In a medium (10-inch) or larger well-seasoned cast-iron or nonstick skillet over medium heat, melt 1 tablespoon of the butter until it foams. Sprinkle half of the parmesan in a rectangle roughly the same size as 2 slices of bread, and top with the bread. Add 1 slice of cheddar to each slice of bread, then add 2 of the tomato slices to one of the bread slices and sprinkle lightly with salt and pepper. Cook until the bottoms of the bread slices are lightly brown and crisped, about 2 minutes.

Step 2

Reduce the heat to medium-low. Slide a thin spatula underneath (if using a nonstick skillet, use a non-metal spatula) and carefully flip the tomato-less slice on top of the one with tomato. Continue cooking, flipping and gently pressing the sandwich occasionally, until the cheese on the inside melts and the cheese on the outside forms a crisp crust, 3 to 4 minutes more. Transfer to a plate, wipe out the skillet and repeat to make the remaining sandwich. Serve immediately.

