Italian Garlic Bread Grilled Cheese

It’s made with garlic bread and loaded with gooey mozzarella cheese, pine nuts, and prosciutto.

Prep Time 10 minutes | Cook Time 10 minutes | Total Time 20 minutes

Ingredients

- 2 slices of Italian bread
- 1 1/4 Tbsp salted butter softened
- 1 large garlic clove
- 4 oz mozzarella cheese block melts best
- 3 slices of prosciutto
- 1 1/2 Tbsp pine nuts
- 3-4 basil leaves minced

Instructions

1. Mix butter and pressed garlic clove together with a fork until completely combined. Butter the outer sides of each slice of bread and get some butter mixture on the sides too.
2. Slice mozzarella cheese thinly.
3. Preheat a cooking pan big enough to fit two slices of bread over medium heat.
4. Place bread slices, buttered side down, in the preheated pan.
5. Divide slices of mozzarella cheese among both slices of bread, spreading them evenly. Let it cook until cheese starts to melt.
6. Spread pine nuts and basil over cheese on one slice. Place prosciutto on top of nuts and basil, spread it evenly over the bread slice.
7. Cover the slice that's loaded with nuts, basil and prosciutto with the other cheesy slice of bread. Press gently and let the grilled cheese cook until the cheese is completely melted, flipping as needed.

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