

MARGHERITA PEPPERONI GRILLED CHEESE

- 8 oz Galbani® Mozzarella Cheese, sliced thin
- 6 oz Galbani® Ricotta, 1.5 oz per sandwich
- 1/4 cup Galbani® Grated Parmesan Cheese
- 6-8 Tbsp Butter divided
- 1 loaf Italian bread, cut into 8 thick slices
- 6 oz Tomato sauce
- 16 large Basil leaves
- 3 1/2 oz Pepperoni, diced

1. Butter one side of each piece of bread, and coat with grated parmesan cheese.
2. On 4 of the unbuttered sides of bread, spread a layer of ricotta and then add a layer of tomato sauce.
3. Next add 4 fresh basil leaves, 10 pepperoni, and 2 mozzarella slices to each.
4. Heat a large frying pan to medium heat and add butter to the pan. Add 2 of the open sandwiches with the buttered side down.
5. Put 2 of the top slices of bread with buttered side up on top and cook for about 4 to 5 minutes. Flip and repeat until cheese is melted and bread is golden brown. Remove from pan.
6. Add more butter and repeat again to cook the last 2 sandwiches.
7. Cut each sandwich in half, plate, and serve.

ADDITIONAL INFORMATION

Ingredients

[1 loaf Italian bread, cut into 8 thick slices](#), [1/4 cup Galbani® Grated Parmesan Cheese](#), [16 large Basil leaves](#), [3 1/2 oz Pepperoni, diced](#), [6 oz Galbani® Ricotta, 1.5 oz per sandwich](#), [6 oz Tomato sauce](#), [6-8 Tbsp Butter divided](#), [8 oz Galbani® Mozzarella Cheese, sliced thin](#)

Course

[Dinner](#), [Entrees](#), [Lunch](#)

Cuisine

[American](#), [Italian](#)

Category

[Sandwiches](#)

Serving Size

4