

Parmesan Crusted Pesto Grilled Cheese Sandwich

Yield: 1 sandwich **Prep Time:** 10 minutes **Cook Time:** 5 minutes **Total Time:** 15 minutes

The salty Parmesan crust takes this gourmet pesto grilled cheese sandwich to a whole new level!

Ingredients:

- 2 slices ciabatta or French bread
- 1 tablespoon soft butter, for brushing the bread
- 2 slices mozzarella cheese
- 2 tablespoons basil pesto
- 1/3 cup finely shredded Parmesan cheese (I use my Microplane)

Directions:

1. Heat a non-stick pan over medium heat.
2. Butter the outside of each slice of bread. Spread basil pesto on the inside of each slice of bread. Place slices on top of one piece of bread. Top with the other slice of bread. Sprinkle half of the Parmesan cheese side of the sandwich.
3. Place the sandwich, cheese side down, on the hot pan. Grill for 2 minutes or until Parmesan cheese is brown. Sprinkle the rest of the Parmesan cheese on the outside of the other side of the sandwich. Cook the cheese has melted, about 2 more minutes. Serve immediately.

*This delicious recipe brought to you by **Two Peas & Their Pod***
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