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[Home](#) > Pizza Grilled Cheese on Butter Bread

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[Butterbread](#)

A new twist on the classic comfort food! Add layers of pepperoni and cheese in between two slices of Nature's Own Butterbread for a pizza grilled cheese!

Bon appetit!

Total Time:

6

MIN

Number of Ingredients:

5

Servings:

1

Level:

Medium

Ingredients:

2 teaspoons olive oil or softened butter

2 slices Nature's Own Butterbread

2 thin slices mozzarella cheese

1 tablespoon pizza sauce

About 9 slices of turkey or regular pepperoni

Instructions:

Heat Panini press or nonstick skillet over medium heat. Spread oil over one side of each slice of bread.

Place one slice of cheese on unoiled side of one slice of bread. Spread pizza sauce over cheese.

Arrange pepperoni evenly over sauce. Top with another slice of cheese and remaining slice of bread, oil side up.

Place in Panini press or skillet. Toast 2 to 4 minutes or until cheese is melted and bread is toasted.

If using skillet, turn halfway through toasting. Cut in halves or quarters. Serve immediately.

Optional additions: basil or spinach.

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