



## Grilled Ham, Cheese and Pickle Sandwiches

READY IN



45 min.

SERVINGS



4

CALORIES



875 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

### Ingredients

- 0.5 cup goat cheese grated (such as Midnight Moon from Cypress Grove Chevre)
- 1.5 cups gruyere cheese grated
- 0.3 cup mayonnaise
- 1.5 cups mozzarella cheese grated
- 3 ounces pancetta thinly sliced
- 8 slices sandwich bread white
- 6 tablespoons butter unsalted ()

### Equipment

- bowl
- frying pan

## Directions

- Smear both sides of bread slices with mayonnaise.
- Combine cheeses in a bowl.
- Sprinkle 4 slices bread with half of cheese mixture, dividing equally. Top each with 3–4 pickles. Divide prosciutto among sandwiches; top with remaining cheese. Cover with remaining bread.
- Melt 2 tablespoons butter in each of 2 large heavy skillet over medium–low heat.
- Add 2 sandwiches to each skillet and cook until bread is golden, 9–10 minutes.
- Add 1 tablespoons butter to each skillet, flip sandwiches, and cook until bread is golden and cheese is melted, 9–10 minutes longer.
- Bon Appétit

## Nutrition Facts



## Properties

Glycemic Index:37.94, Glycemic Load:17.82, Inflammation Score:-8, Nutrition Score:22.046521580738%

## Nutrients (% of daily need)

Calories: 874.78kcal (43.74%), Fat: 69.1g (106.3%), Saturated Fat: 34.68g (216.74%), Carbohydrates: 26.06g (8.69%), Net Carbohydrates: 24.91g (9.06%), Sugar: 3.63g (4.03%), Cholesterol: 165.75mg (55.25%), Sodium: 1191.66mg (51.81%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 37.03g (74.06%), Calcium: 864.5mg (86.45%), Phosphorus: 615.89mg (61.59%), Selenium: 31.52µg (45.03%), Vitamin B12: 1.96µg (32.71%), Vitamin A: 1588.55IU (31.77%), Vitamin B2: 0.51mg (30.11%), Zinc: 4.15mg (27.66%), Vitamin K: 27.2µg (25.91%), Vitamin B1: 0.38mg (25.12%), Manganese: 0.35mg (17.48%), Vitamin B3: 3.46mg (17.31%), Folate: 68.13µg (17.03%), Copper: 0.31mg (15.26%), Iron: 2.61mg (14.49%), Magnesium: 47.37mg (11.84%), Vitamin B6: 0.23mg (11.54%), Vitamin B5: 0.96mg (9.64%), Vitamin E: 1.42mg (9.45%), Vitamin D: 1.01µg (6.71%), Potassium: 187.83mg (5.37%), Fiber: 1.15g (4.6%)