

Grilled Cheese Roll-ups





AUPAIR AGENCY

What you need?

PREP TIME: 5 MINUTES

COOK TIME: 5 MINUTES

TOTAL TIME: 10 MINUTES

- 8 SLICES BREAD CRUSTS REMOVED**
- 8 SLICES CHEESE**
- MELTED BUTTER AS NEEDED**

NOTES

- **FRESH BREAD WORKS BEST, OLDER BREAD CAN BE A BIT DRY AND CRACK WHEN IT IS ROLLED.**
- **START COOKING SEALED SIDE DOWN. ONCE THEY'VE BROWNE, THEY WILL HOLD TOGETHER (AND TOOTHPICKS CAN BE REMOVED FOR MORE EVE COOKING IF DESIRED).**
- **ADDITIONAL BUTTER MAY NEED TO BE ADDED AS THE ROLL-UPS COOK.**
- **KEEP LEFTOVER GRILLED CHEESE ROLL-UPS IN A ZIPPERED BAG IN THE REFRIGERATOR FOR UP TO 3 DAYS AND REHEAT THEM IN A DRY PAN ON THE STOVE OR IN THE AIR FRYER.**
- **BREAD CRUSTS CAN BE DRIED AND CRUSHED INTO BREAD CRUMBS FOR FUTURE RECIPES.**

[READ ORIGINAL RECIPE HERE.](#)
@AUPAIRAGENCYZA

What to do?

- 1. USING A ROLLING PIN, ROLL SLICES OF BREAD FLAT.**
- 2. PLACE ONE SLICE OF CHEESE (OR 2-3 TABLESPOONS GRATED CHEDDAR). ROLL UP BREAD & CHEESE AND SECURE WITH A TOOTHPICK.**
- 3. BRUSH THE OUTSIDE WITH MELTED BUTTER (OR YOU CAN QUICKLY ROLL THEM IN THE BUTTER) AND PLACE IN A PAN, SEAM SIDE DOWN, OVER MEDIUM HEAT.**
- 4. TURN WITH TONGS UNTIL ALL SIDES ARE BROWNEED AND CHEESE IS MELTED.**