

Meatloaf Sandwich from Leftovers



Serves 2-3

Prep 5 mins

Cooking 15 mins

Easy

Ingredients

4 slices leftover meatloaf [see Italian Meatloaf](#) for a great recipe
oil, or additional butter

8 slices sourdough or similar bread -oval-ish loaf to match the meatloaf slice shape

2 to 3 tbsp mayo or plain Greek yogurt, (optional)

¼ cup buttery spread or softened butter

4 slices cheddar cheese, or your cheese of choice

Optional toppings:

sliced tomato, pickled onions, roasted red peppers ,lettuce, or similar greens

1. Brush a large, non-stick frying pan with oil or butter with a light coating. Heat the frying pan over medium low. Place 2 slices of meatloaf on the pan. Cook on each side until it is lightly browned in places & warmed through, ± 3 mins per side.
2. Meanwhile, spread 1 side of each slice of bread with a thin layer of mayo (or Greek yogurt) & the other with a thin layer of butter, spreading the butter all the way to the edges. Remove the slices from the pan. Lay 2 slices of bread in the skillet, buttered-sides down. Top each with a slice of cheese, a slice of warmed meatloaf, & any other toppings, except the lettuce. Lay the slice of bread on top, buttered-side up.
3. Grill the meatloaf sandwiches on each side until the bread is toasted & the cheese is melted, about 2 - 4 mins per side (Low-&-slow guarantees melted cheese & crisp, bread). Repeat with the other 2 sandwiches. Let cool a few mins before serving.
4. **STORE:** Refrigerate sandwich in airtight storage container for up to 1 day.
5. **REHEAT:** Rewarm leftovers in frying pan over medium-low heat or enjoy cold.
6. **FREEZE:** Wrap individually in plastic wrap & foil. Let thaw overnight in fridge before reheating.