

Pizza Grilled Cheese

IT'S GRILLED CHEESE. IT'S PIZZA FLAVORS. IT'S A MATCH MADE IN HEAVEN.

Ingredients

- 1/4 cup (60 mL) butter, softened (1/2 stick)
- 3 garlic cloves, pressed
- 8 slices Italian bread
- 1 oz. (30 g) Parmesan cheese, finely grated (1/2 cup/125 mL)
- 1 lb. (450 g) chicken tenders
- 1 1/2 tbsp (22 mL) Everything but the Pizza Seasoning
- 1 tsp (5 mL) vegetable oil
- 8 slices low-moisture, part-skim mozzarella cheese
- Optional: Ranch dressing or marinara for serving



pampered|chef.

Directions:

1. Set the [Deluxe Electric Grill & Griddle](#) with the griddle plates to “GRIDDLE”.
2. Combine the butter and garlic in small bowl. Spread one side of each slice of bread with the butter mixture, then sprinkle the Parmesan over the buttered bread slices.
3. Season the chicken with the seasoning and oil in a medium bowl. Add the chicken to the grill and cook, closed, until the internal temperature reaches 165°F (74°C), 3–4 minutes.
4. Remove the chicken and cut it into thirds. Carefully wipe the griddle with a paper towel (see cook’s tips).
5. Place 4 slices of bread, butter-side down on the grill. Add the chicken and 2 slices mozzarella cheese. Top with the remaining bread, butter-side up.
6. Close the grill and adjust the lid so it touches the top of the bread. Cook the sandwich until the bread is golden brown and the cheese is melted.
7. Cut each sandwich into thirds and dip them in ranch dressing or marinara, if you’d like.

Yield:

4 servings

Nutrients per serving:

U.S. nutrients per serving: Calories 490, Total Fat 25g, Saturated Fat 13g, Cholesterol 130 mg, Sodium 920 mg, Carbohydrate 20g, Fiber 0g, Sugars 2g (includes 0g added sugar), Protein 42g

Cook’s Tips:

This is a great recipe to make when everyone likes something different. Just add any toppings like grilled peppers, onions, or mushrooms, and you’ll have easy, made-to-order restaurant-quality sandwiches. Clean your griddle with ease. While the grill is open, hold a piece of damp paper towel with your tongs, and then wipe the griddle.