



Grilled Cheese & Sandwiches

Cooper® Sharp BBQ Mac & Cheese Grilled Cheese Sandwich



SLICE



Serves: 4



Prep Time: 10 min



Cook Time: 20 min



Total Time: 30 min

Ingredients

- 8 slices sourdough bread
- 1 cup butter, melted
- 2 cups Cooper® CV Sharp Mac and Cheese
- 2 cups cooked chicken, pork or beef, shredded*
- 3/4 cup barbecue sauce, plus some for drizzling
- 8 slices Cooper® Sharp White cheese

Directions

1. Prepare your mac and cheese (or reheat if pre-prepared) and set aside.
2. In a medium microwave-safe bowl, reheat the shredded chicken, pork, or beef. Add the barbecue sauce and mix well. Set aside.
3. Preheat a griddle or medium skillet to medium heat.
4. Brush melted butter onto 2 slices of sourdough bread. Place 1 slice on the griddle, buttered side down. Add 2 slices of Cooper® cheese. On top of the cheese, spoon a layer of prepared barbecue meat. Dollop a layer of prepared mac and

cheese on top of barbecue meat and spread to edges of the bread. Drizzle with extra barbecue sauce. Cap with the second slice of sourdough bread, buttered side up.

5. Toast until bread is golden brown or about 4 minutes. Carefully flip sandwich and grill the other side until toasted.
6. Repeat for all 4 sandwiches (or prepare at the same time as space allows). Serve and enjoy!

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.