

**Grilled Cheese & Sandwiches** 

## Cooper® Ultimate Buffalo Chicken Grilled Cheese Sandwich













Prep Time: 15 min



Cook Time: 40 min



Total Time: 55 min

## Ingredients

- 1 half or full boneless skinless chicken breast, grilled and cut into chunks or shredded\*
- 1/4 to 1/2 cup Buffalo sauce
- Butter
- · 4 slices white or Italian bread
- 4-6 slices Cooper® Sharp White cheese
- 1 fresh jalapeño pepper, sliced
- 1/2 red bell pepper, cut into slices or diced

## Directions

- 1. Grill the chicken, then cut into chunks or shred.
- 2. Combine chicken, Buffalo sauce, jalapeño, and red peppers. Mix until chicken is fully coated. Microwave the mixture 30-45 seconds (unless chicken is still hot).
- 3. Butter your bread.
- 4. Place 1 slice of bread in a pan on medium-high heat. Add a slice or two of Cooper® cheese. Top with Buffalo chicken mixture. Add another couple slices of Cooper® cheese. Cap with the second slice of bread.

- 5. Grill on one side 4-5 minutes or until golden brown. Flip and grill the other side.
- 6. Eat it. Because that's what you made it for.
- \* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.