



Buffalo Chicken Grilled Cheese

Ingredients Needed for a Buffalo Chicken Grilled Cheese

- 4 slices of Aunt Millie's Live Light Whole Grain Bread
- 1½ cups cooked shredded chicken
- ¼ cup buffalo wing sauce
- 1 tablespoon ranch or blue cheese dressing
- ½ cup shredded mozzarella cheese
- ½ cup shredded sharp cheddar cheese
- 2 tablespoons cream cheese, softened
- 2 tablespoons butter, softened



Directions for a Buffalo Chicken Grilled Cheese

1. Preheat a panini press or griddle to medium-high heat.
2. In a bowl, combine shredded chicken with buffalo wing sauce and ranch (or blue cheese) dressing until evenly coated.
3. Spread a thin layer of cream cheese on one side of each bread slice. Pile the buffalo chicken on the two slices of bread. Sprinkle both mozzarella and cheddar cheeses generously on top. Top with the remaining bread slices, cream cheese side in.
4. Spread butter on the outside of each sandwich slice. Grill sandwiches 3–4 minutes per side, or until bread is golden brown and cheese is melted and gooey.
5. Set the sandwich aside and let cool for a minute. Slice and serve with a side of ranch or blue cheese dressing for dipping.

