



## 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

# Pizza Grilled Cheese

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HUNGRY  
BOYS

## Instructions

- 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.
- 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.
- Remove the chicken and cut it into thirds. Carefully wipe the griddle with a paper towel
- 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.
- 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.
- Cut each sandwich into thirds and dip them in ranch dressing or marinara, if you'd like.

## 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.