

Easy Chicken Parmesan Grilled Cheese with Marinara & Mozzarella

Chicken Parmesan Grilled Cheese Sandwich



TIME
4 min

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INGREDIENTS

2 slices of sturdy bread (sourdough, Italian, or ciabatta work well)

1 cup cooked chicken breast, shredded or sliced

$\frac{1}{2}$ cup marinara sauce

$\frac{1}{2}$ cup shredded mozzarella cheese

$\frac{1}{2}$ cup grated Parmesan cheese

2 tablespoons olive oil or butter

$\frac{1}{2}$ teaspoon dried basil (optional)

$\frac{1}{2}$ teaspoon garlic powder (optional)

? Instructions:

1 Prepare the Chicken:

If not already cooked, season and cook the chicken breast, then shred or thinly slice it.

Leftovers or rotisserie chicken work great here!

2 Assemble the Sandwich:

Spread a thin layer of marinara sauce on one side of each bread slice.

Layer the shredded chicken over the marinara on one slice.

Sprinkle both cheeses evenly over the chicken.

Add dried basil and garlic powder, if using, for extra flavor.

Top with the second bread slice, sauce side down.

3 Toast It:

Heat olive oil or butter in a skillet over medium heat.

Place the sandwich in the pan and grill for 3-4 minutes per side, or until golden brown and cheese is fully melted.

Press down lightly with a spatula to ensure an even, crisp crust.

4 Serve:

Let rest for 1 minute, then slice and serve hot.

Optional: serve with extra marinara on the side for dipping.

? Time & Yield:

Prep Time: 10 minutes

Cook Time: 8 minutes

Total Time: 18 minutes

Servings: 1 sandwich (scale up as needed)

? Tips & Variations:

Add pepperoni for a pizza-style twist.

Make it spicy: Add red pepper flakes or a dash of hot sauce to the marinara.

Gluten-free? Use your favorite GF bread.

More crunch: Add crispy breadcrumbs or a breaded chicken cutlet instead of plain chicken.

DIRECTIONS

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4. Layer the shredded chicken over the marinara on one slice.
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20. More crunch: Add crispy breadcrumbs or a breaded chicken cutlet instead of plain chicken.
21. Extra cheesy: Layer in provolone or a cheese blend.
22. ? Perfect Pairings: This sandwich is great on its own, but it also pairs beautifully with:
23. Easy : Cheesy Chicken Sliders - make a comfort food platter
24. Classic : Spaghetti with Homemade Sauce - go full Italian-style with a pasta side
25. Blueberry : Lemonade - bright and refreshing to balance the savory richness

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Original recipe: <https://chefmaniac.com/easy-chicken-parmesan-grilled-cheese-with-marinara-mozzarella/>