

This Chicken Parm Grilled Cheese Is My Favorite Comfort Food Mash-Up

When you combine two of the greatest comfort foods-



TIME
4 min

METHOD
Air fryer

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INGREDIENTS

2 slices of bread (sourdough or sturdy white bread work best)
1 cup cooked chicken breast, shredded or sliced
1/2 cup marinara sauce
1/2 cup grated Parmesan cheese
1/2 cup shredded mozzarella cheese
2 tablespoons olive oil or butter
1/2 teaspoon dried basil (optional)
1/2 teaspoon garlic powder (optional)
Salt and pepper, to taste

DIRECTIONS

1. ? Step 1: Prep the Chicken: If you haven't already, cook and shred or slice the chicken. Season with salt and pepper to taste.
2. ? Step 2: Assemble the Sandwich: Spread a thin layer of marinara sauce on one side of each bread slice.
3. On one slice, layer chicken, then : Parmesan and mozzarella cheese.
4. Optionally sprinkle basil and garlic powder over the top.
5. Close with the second bread slice, sauce side down.
6. ? Step 3: Grill It to Perfection: Heat a skillet over medium heat and add olive oil or butter.
7. Place the sandwich in the skillet and grill for 3-4 minutes per side, or until golden brown and the cheese is melted.
8. Press gently with a spatula for even browning.
9. ? Step 4: Cool and Serve: Let the sandwich rest for 1-2 minutes, then slice in half. Serve warm with extra marinara for dipping if desired.

SWAPS & NOTES

Chicken: Use rotisserie, leftover grilled chicken, or even breaded chicken cutlets for extra crunch.

Cheese: Swap in provolone or an Italian blend if you prefer.

Bread: Ciabatta, Italian loaf, or even focaccia would be fantastic.

Add a kick: A pinch of crushed red pepper in the sauce adds a spicy twist.

TIPS FOR SUCCESS

Don't overload: Too much sauce or filling can make it hard to flip and get crispy.

Press gently while grilling: This helps the cheese melt faster and evenly.

Use fresh grated cheese: It melts better and has richer flavor than pre-shredded.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/this-chicken-parm-grilled-cheese-is-my-favorite-comfort-food-mash-up/>