

The Ultimate Fusion Grilled Cheese: Turkey Bacon Chicken Tikka Meltdown

This recipe is all about a fantastic filling and a perfect grilling technique.



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10 min

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INGREDIENTS

1 cup cooked Chicken Breast, shredded or diced
1/3 cup Plain Greek Yogurt
1 tbsp Tomato Paste
1 tbsp Lemon Juice
1 tsp Garam Masala
‰ tsp Ground Cumin
‰ tsp Smoked Paprika
... tsp Ground Turmeric
... tsp Garlic Powder
Salt and Pepper to taste
4 slices cooked Turkey Bacon, chopped
1 cup shredded Mozzarella Cheese
‰ cup shredded Sharp Cheddar Cheese
8 slices sturdy Bread (sourdough or rustic white)
Butter for grilling

Swaps and Notes:

The Chicken: Any leftover cooked chicken works perfectly here. Rotisserie chicken is a fantastic shortcut!

The Yogurt: Use full-fat plain Greek yogurt for the richest, creamiest filling. If you're in a pinch, a good quality tikka masala simmer sauce or paste can be substituted for the yogurt and spices.

The Bacon: Cook your turkey bacon until it's nice and crispy to ensure it adds a crunchy texture. Of course, regular pork bacon works beautifully too.

The Cheese: The combination of mozzarella (for that epic cheese pull) and sharp cheddar (for tangy flavor) is a winner. Provolone, Monterey Jack, or even Pepper Jack for an extra kick would also be delicious.

The Bread: This is crucial. You need a sturdy bread that can contain the hearty filling. Thin sandwich bread will get soggy. Reach for thick-sliced sourdough, rustic country white, or even ciabatta.

The Grilling Fat: Here's a pro tip from my kitchen to yours: for the ultimate golden, crispy crust, spread a thin layer of mayonnaise on the outside of the bread instead of butter. The oil content in mayo gives it a higher smoke point, resulting in a perfectly even, shatteringly crisp crust.

Step-by-Step Instructions:

Tips for Success:

Low and Slow is the Way to Go: High heat is the enemy of a good grilled cheese. It burns the bread and leaves the cheese cold. Be patient and use medium-low heat for a perfect melt and crust.

The Lid Trick: For the first couple of minutes of grilling the first side, cover the skillet with a lid. This traps steam and heat, helping to melt the cheese all the way through.

Don't Overstuff: While it's tempting to pack it full, overstuffing can make the sandwich fall apart. A good, hearty layer of each ingredient is all you need.

Serving Suggestions:

More Cheesy, Comforting Recipes You'll Love:

These Totchos Are My Favorite Party Food Hack: Tater Tot Nachos for the Win!

Easy Cheesy Chicken Sliders with Marinara Garlic Butter

This Dorito Casserole Is My Favorite Weeknight Dinner Shortcut

This Beer Cheese Dip Is My Favorite Party Starter That Disappears in Minutes

How I Turned a Classic Sandwich Into the Ultimate Cheesy Hot Dip

Final Thoughts:

DIRECTIONS

1. Ready to build the best grilled cheese of your life? Let's do it.
2. **Step 1: Prepare the Chicken Tikka Filling** In a medium bowl, whisk together the Greek yogurt, tomato paste, lemon juice, garam masala, cumin, smoked paprika, turmeric, and garlic powder. Season with salt and pepper and mix until you have a smooth, fragrant sauce. Fold in the cooked, shredded chicken until every piece is evenly coated. Let the mixture sit for about 10 minutes for the flavors to fully absorb into the chicken.
3. **Step 2: Assemble the Stampede** It's time to build your masterpiece. Lay out all 8 slices of bread. Spread butter (or mayonnaise) on one side of each slice. On the non-buttered side of 4 of the slices, begin layering your ingredients. Start with a mix of the mozzarella and cheddar cheese, followed by a generous scoop of the chicken tikka mixture. Sprinkle the chopped turkey bacon over the chicken, then top with another layer of cheese. Place the remaining 4 slices of bread on top, buttered side facing out.
4. **Step 3: Grill to Golden Perfection** Heat a large skillet or griddle over medium-low heat. The low heat is key to ensuring the cheese melts completely before the bread burns. Carefully place the assembled sandwiches in the hot skillet. Grill for 3-4 minutes per side, pressing down gently with a spatula to help everything meld together. You're looking for a deep, golden-brown crust and gooey, melted cheese oozing out the sides.
5. **Tips for Success: Low and Slow is the Way to Go:** High heat is the enemy of a good grilled cheese. It burns

the bread and leaves the cheese cold. Be patient and use medium-low heat for a perfect melt and crust.

6. **The : Lid Trick:** For the first couple of minutes of grilling the first side, cover the skillet with a lid. This traps steam and heat, helping to melt the cheese all the way through.
7. **Don't : Overstuff:** While it's tempting to pack it full, overstuffing can make the sandwich fall apart. A good, hearty layer of each ingredient is all you need.
8. **Serving Suggestions:** This sandwich is a star all on its own, but serving it with a cool, refreshing dip takes it to another level. A simple mint-yogurt chutney or raita is a classic and perfect pairing to balance the warm spices. It's also fantastic dipped in a creamy tomato soup.
9. **More Cheesy, Comforting Recipes You'll Love:** If you believe that life is better with more cheese and comfort food, you are in the right place. Check out these other crowd-pleasing favorites!
10. **These : Totchos Are My Favorite Party Food Hack:** Tater Tot Nachos for the Win!
11. **Easy : Cheesy Chicken Sliders with Marinara Garlic Butter**
12. **This : Dorito Casserole Is My Favorite Weeknight Dinner Shortcut**
13. **This : Beer Cheese Dip Is My Favorite Party Starter That Disappears in Minutes**
14. **How I : Turned a Classic Sandwich Into the Ultimate Cheesy Hot Dip**
15. **Final Thoughts:** This Turkey Bacon Chicken Tikka Grilled Cheese Stampede is more than just lunch-it's a flavor journey. It's proof that you can take a humble, beloved classic and transform it into something new, exciting, and unbelievably delicious. Step out of your grilled cheese comfort zone and give this recipe a try. I promise you won't regret it.
16. **Let me know what you think of this flavor stampede in the comments!**

SWAPS & NOTES

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TIPS FOR SUCCESS

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