

Cheesy Chicken Garlic Bread Sandwich: Quick & Easy Meal

Get ready for a flavor explosion with this incredible



TIME
4-5 min

METHOD
Air fryer

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INGREDIENTS

2 slices garlic bread (store-bought or homemade)
1 cup cooked chicken, shredded (rotisserie chicken works great)
1/2 cup shredded mozzarella cheese
1/4 cup grated Parmesan cheese
1/4 cup mayonnaise
1 tablespoon Dijon mustard
Salt and black pepper, to taste

DIRECTIONS

1. Let's get this delicious : Cheesy Chicken Garlic Bread Sandwich grilled!
2. Prepare the : Chicken Filling: In a medium-sized bowl, combine the 1 cup cooked shredded chicken with the 1/4 cup mayonnaise, 1 tablespoon Dijon mustard, and salt and pepper to taste. Mix everything well with a spoon until the chicken is evenly coated and the mixture is creamy.
3. Assemble the : Sandwich: Take one slice of garlic bread and spread the prepared chicken mixture generously over its surface. Evenly sprinkle the 1/2 cup shredded mozzarella cheese and 1/4 cup grated Parmesan cheese over the chicken mixture.
4. Grill the : Sandwich: Place the second slice of garlic bread on top to form the sandwich. Heat a large skillet (cast iron or non-stick works well) over medium heat. You can add a tiny pat of butter to the skillet if you want extra crispiness.
5. Carefully place the assembled sandwich into the hot skillet. Grill for about 4-5 minutes on the first side, until the bread is golden brown and crispy.
6. Carefully flip the sandwich over with a spatula and grill for another 4-5 minutes on the second side, until that side is also golden brown and the cheese inside is fully melted and gooey. You can gently press down on the sandwich with the spatula as it cooks to help with browning and melting.
7. Serve: Remove the finished sandwich from the skillet. Allow it to cool for just a minute or two before slicing (if desired) and serving immediately.

SWAPS & NOTES

Garlic Bread: Pre-made frozen garlic bread is convenient, or you can easily make your own by toasting bread slices with garlic butter.

Thicker slices work best for a sturdy sandwich.

Cooked Chicken: Shredded rotisserie chicken is a fantastic time-saver here.

Leftover roasted chicken or even canned chicken (well-drained) can also be used.

TIPS FOR SUCCESS

Don't Overfill: While tempting, don't overstuff the sandwich, or it will be hard to grill and the filling might spill out.

Medium Heat is Key: Grilling over medium heat ensures the bread gets golden and crispy without burning, while allowing the cheese to melt and the filling to heat through.

Press Gently: Lightly pressing down on the sandwich with a spatula while grilling helps create a good crust and encourages even melting.

Pre-Cooked Chicken: Using already cooked chicken makes this sandwich incredibly fast.

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

Original recipe: <https://chefmaniac.com/cheesy-chicken-garlic-bread-sandwich-quick-easy-meal/>