

BBQ Chicken Grilled Cheese: Ultimate Comfort Food Sandwich

creamy, melty Havarti cheese



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2 min

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INGREDIENTS

- 2 tablespoons olive oil
- 1 small red onion, thinly sliced
- 3 cloves garlic, minced
- 2 ½ cups shredded roast chicken (pre-cooked rotisserie chicken works perfectly)
- ½ teaspoon paprika (smoked paprika if you have it, for extra depth)
- 1 teaspoon Worcestershire sauce
- 1 cup BBQ sauce (your favorite brand and flavor)
- ... cup butter, softened
- 2 cloves garlic, minced
- 2 teaspoons fresh parsley, minced (or 1 teaspoon dried)
- 12 slices sourdough bread or sturdy white bread (e.g., Texas toast, rustic Italian loaf)
- 12 slices Havarti cheese (or other good melting cheese)

Swaps and Notes:

Shredded Chicken: Pre-cooked rotisserie chicken is a huge time-saver. You can also boil or bake chicken breasts and shred them.

BBQ Sauce: Use your favorite BBQ sauce - sweet, smoky, tangy, or spicy, depending on your preference.

Cheese: Havarti cheese melts beautifully and has a mild, buttery flavor. Other excellent melting cheeses include cheddar, provolone, Monterey Jack, or even smoked Gouda. Use what you love!

Bread: Sourdough offers great tang and texture. Any sturdy white bread, Texas toast, or a rustic Italian loaf will work well. Avoid very thin or soft breads that might become soggy.

Red Onion: Thinly sliced red onion adds a nice bite. You could caramelize it longer for a sweeter flavor.

Garlic for Filling/Butter: Freshly minced garlic is highly recommended for both the chicken filling and the garlic butter bread for the best aroma and flavor.

Spicy Kick: Add a pinch of red pepper flakes to the BBQ chicken mixture for extra heat if desired.

Make Ahead: The BBQ chicken filling can be made a day or two in advance and stored in the refrigerator, making assembly even quicker.

Instructions:

BBQ Chicken Filling:

Sauté Aromatics: Heat 2 tablespoons of olive oil in a large skillet over medium heat. Add the thinly sliced red onion and cook, stirring occasionally, until soft and translucent, about 2 minutes. Add the minced garlic and cook for another 30 seconds until fragrant, being careful not to let it burn.

Combine Chicken & Sauce: Add the shredded roast chicken to the skillet. Sprinkle with $\frac{1}{2}$ teaspoon of paprika and 1 teaspoon of Worcestershire sauce. Pour in the 1 cup of BBQ sauce. Stir everything together well until combined and heated through, about 2-3 minutes. Remove from heat and set aside.

Garlic Butter Bread & Assembly:

Make Garlic Butter: In a medium bowl, combine ... cup of softened butter, 2 cloves of minced garlic, and 2 teaspoons of minced fresh parsley. Microwave for 15-30 seconds, or until the butter is melted.

Stir well to combine.

Prepare Bread: Lay all 12 slices of sourdough (or chosen bread) on a clean work surface. Spread the melted garlic butter mixture generously and evenly over one side of each slice of bread.

Assemble Sandwiches: Turn each bread slice over so the unbuttered side is facing up. Take 6 of the bread slices (these will be the bottom slices) and layer them with 6 of the Havarti cheese slices.

Evenly divide the prepared BBQ chicken mixture among these 6 slices. Add the remaining 6 slices of Havarti cheese over the top of the chicken filling. Finally, top each with the remaining 6 slices of bread, ensuring the buttered side is exposed (facing outwards on both the top and bottom of the sandwich).

Grill Sandwiches (Stovetop): Set your buttered sandwiches in a large non-stick skillet (or use two skillets if needed to avoid overcrowding). Place the skillet(s) over medium heat. Cook the

sandwiches for 3 to 5 minutes, until the bottoms of the sandwiches are beautifully golden brown and crispy.

Flip & Finish: Carefully turn the sandwiches over. Reduce the heat to medium-low and continue cooking for another 3 to 5 minutes, or until the second side is browned and the cheese inside is fully melted and gooey. You can press gently with a spatula to help melt the cheese.

Serve: Remove the grilled cheese sandwiches from the skillet. Slice in half diagonally if desired.

Serve immediately and enjoy your mouthwatering creation - you've earned it!

Tips for Success:

Shredded Chicken is Key: Using pre-cooked, shredded chicken (like rotisserie) makes this recipe incredibly fast.

Balance of Flavors in Filling: Adjust the sweetness or tang of your BBQ sauce to balance with the cheese and garlic butter bread.

DIRECTIONS

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10. **Balance of : Flavors in Filling:** Adjust the sweetness or tang of your BBQ sauce to balance with the cheese and garlic butter bread.
11. **Don't : Overcrowd Skillet:** Cook sandwiches in batches if necessary. Overcrowding lowers the pan temperature and can lead to soggy, not crispy, grilled cheese.
12. **Medium : Heat for Grilling:** Keep the heat at medium (and then medium-low) for grilling the sandwiches. Too high, and the bread burns before the cheese melts; too low, and it gets greasy.
13. **Garlic : Butter for Both Sides:** Spreading garlic butter on both exterior sides of the bread is essential for that golden, crispy texture and incredible flavor.
14. **Melt : Cheese Properly:** Covering the skillet during the second side of cooking (or briefly popping into a warm oven after grilling) can help melt the cheese more efficiently if it's struggling.
15. **Serving Suggestions and Pairings:** This BBQ Chicken Grilled Cheese is a hearty and complete meal on its own, but it pairs wonderfully with classic comfort food sides:
 16. **Crispy :** French fries or onion rings
 17. **Creamy** coleslaw or a simple potato salad
 18. A fresh side salad with a light, tangy dressing to cut through the richness.
 19. Extra BBQ sauce for dipping.
 20. For other fantastic chicken-centric meals or creative sandwich ideas, you might also enjoy:
 21. **My Easy :** Cheesy Chicken Sliders with Marinara Garlic Butter for a fun, smaller bite.
 22. **Or my :** How I Turned a Classic Sandwich into the Ultimate Cheesy Hot Dip for a deconstructed, party-friendly approach.
 23. **Storage and Leftover Tips:** BBQ Chicken Grilled Cheese sandwiches are definitely best enjoyed fresh and hot for optimal crispness and melty cheese. If you have leftover BBQ chicken filling, store it in an airtight container in the refrigerator for up to 3-4 days. You can then prepare fresh garlic butter bread and

assemble new sandwiches as desired. This ensures the best texture and prevents soggy bread.

24. **More Recipes You Will Love:** If you loved the easy, cheesy comfort and creative twist of this grilled cheese, you'll find similar satisfaction in these other fantastic recipes:
25. For a lighter, yet incredibly flavorful chicken dish, try my [A Light, Tangy Chicken Salad I Actually Crave](#) (and There's No Mayo in Sight!).

SWAPS & NOTES

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

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