

## Crispy Chicken Parm Grilled Cheese with Marinara and Mozzarella

Chicken Parmesan Grilled Cheese Sandwich - Crispy, Cheesy Comfort Food Perfection



**TIME**  
**20 min**

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**ChefManiac**

### INGREDIENTS

- 2 slices sturdy bread (sourdough works 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. Prepare the Chicken: If your chicken isn't already cooked, season it with salt and pepper and cook thoroughly. Shred or slice it into bite-sized pieces. Leftovers work perfectly here.
2. Assemble the Sandwich: Spread a thin layer of marinara sauce on one side of each slice of bread.
3. Layer the shredded chicken over the sauce on one slice.
4. Sprinkle the : Parmesan and mozzarella evenly over the chicken.
5. Add dried basil and garlic powder if using.
6. Top with the second slice of bread, sauce side down.
7. Pro tip: Don't overload with sauce or the sandwich can become soggy.
8. Grill to Perfection: Heat a skillet over medium heat.
9. Add 1 tablespoon olive oil or butter.
10. Place the sandwich in the skillet.
11. Cook for 3-4 minutes per side, pressing gently with a spatula.
12. Flip carefully and cook until golden brown and the cheese is fully melted.
13. If needed, reduce the heat slightly to allow the cheese to melt without burning the bread.
14. Serve: Remove from the skillet and let rest for 1 minute before slicing. This helps the cheese settle so it doesn't slide out.
15. Serve hot and enjoy every gooey bite.

## SWAPS & NOTES

Bread: Sourdough gives structure and crunch, but Italian bread or thick-cut white bread also works well.

Chicken: Rotisserie chicken is a huge time-saver.

You can also use grilled chicken for extra flavor.

Sauce: Homemade sauce takes it to the next level.

### TIPS FOR SUCCESS

Medium heat ensures a crispy crust and fully melted cheese.

Too much pressure can squeeze out the filling.

Smaller pieces distribute more evenly and prevent gaps.

Toast lightly before assembling (optional).

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

Original recipe: <https://chefmaniac.com/crispy-chicken-parm-grilled-cheese-with-marinara-and-mozzarella/>