

BUFFALO CHICKEN GRILLED CHEESE SANDWICH

ABC Commissary - Disney's Hollywood Studios

Serves 4



BUFFALO CHICKEN FILLING

- 1 cup whipped cream cheese
- 1 cup shredded Monterey Jack cheese
- 2/3 cup shredded cheddar cheese
- 1/2 cup buffalo hot sauce, plus more, to taste
- 2 cups shredded chicken

BUFFALO CHICKEN GRILLED CHEESE SANDWICH

- 8 large slices sourdough bread
- 8 slices non-smoked provolone cheese
- Buffalo chicken filling
- 8 tablespoons mayonnaise

FILLING DIRECTIONS

1. Combine cream cheese, Monterey jack cheese, and cheddar cheese in a large bowl. Beat with a hand mixer on medium speed until combined. Add hot sauce and beat until incorporated.
2. Add chicken and beat for 30 seconds. Add additional buffalo hot sauce, if desired.
3. Refrigerate until ready to use.

SANDWICH DIRECTIONS

1. Heat a large skillet over medium-low heat for 5 minutes.
2. Place 4 slices of sourdough bread on a large cutting board and top each with one slice of provolone cheese. Evenly divide buffalo chicken filling among the 4 sandwiches. Top with remaining slices of provolone and bread.
3. Spread 1 tablespoon of mayonnaise on both sides of each sandwich.
4. Cook on preheated skillet for 1-2 minutes per side, until desired doneness.