



Lazy Chicken Parmesan Sandwich

Introduction

If you're looking for a quick yet delicious meal that combines the beloved flavors of chicken parmesan and grilled cheese, then this Lazy Chicken Parmesan Grilled Cheese recipe is just what you need. Perfect for busy weeknights or a cozy weekend treat, this simple dish is ready in just 20 minutes and is sure to satisfy your cravings. With juicy chicken, gooey cheese, and rich marinara sauce all sandwiched between crispy bread, it's comfort food at its best!

Detailed Ingredients with Measures

- 2 boneless, skinless chicken breasts (cooked and sliced)
- 1/2 cup marinara sauce
- 1/2 cup shredded mozzarella cheese
- 1/4 cup grated Parmesan cheese
- 4 slices of bread (thick-cut)
- 2 tbsp butter (softened)
- 1/2 tsp garlic powder
- Salt and pepper (to taste)
- Fresh basil (optional, for garnish)

Prep Time

20 minutes

Cook Time, Total Time, Yield

Cook Time: 8 minutes

Total Time: 20 minutes

Yield: 2 servings

Give it a try, and you may just find your new favorite comfort food!

Detailed Directions and Instructions

Step 1: Prepare the Skillet

Heat a skillet over medium heat. In a small bowl, mix the softened

butter with garlic powder until well combined.

Step 2: Butter the Bread

Spread the garlic butter mixture on one side of each slice of bread, ensuring an even coating.

Step 3: Assemble the Sandwich

Place one slice of bread in the skillet, butter-side down. Layer on top: shredded mozzarella cheese, sliced cooked chicken, marinara sauce, and grated Parmesan cheese. Finish by placing another slice of bread on top, butter-side up.

See also Skillet Chicken with Mushroom Sauce

Step 4: Cook the Sandwich

Cook the sandwich for 3-4 minutes on one side. Press down gently with a spatula until the bread is golden and the cheese begins to melt. Flip the sandwich and cook for an additional 3-4 minutes on the other side.

Step 5: Repeat for Second Sandwich

Use the remaining ingredients to create a second sandwich following the same assembly and cooking instructions.

Step 6: Serve

Serve the sandwiches hot, garnished with fresh basil if desired.

Notes

Note 1: Chicken Preparation

Ensure the chicken breasts are fully cooked and sliced prior to starting the sandwich assembly.

Note 2: Bread Choice

Thick-cut bread is recommended for optimal structural integrity and to hold the ingredients without falling apart.

Note 3: Adjusting Flavor

Feel free to adjust the amount of garlic powder, and add salt and pepper according to your taste preferences.

Note 4: Variations

Consider adding other ingredients, such as spinach or peppers, for extra flavor and nutrition.

Cook techniques

Butter Mixing

Mix softened butter with garlic powder to create a flavorful spread for the bread.

Garlic-Butter Application

Spread the garlic butter on one side of each slice of thick-cut bread for enhanced flavor.

Layering Ingredients

Layer the ingredients in the skillet strategically: start with mozzarella cheese, followed by cooked chicken, marinara sauce, and Parmesan cheese for a balanced taste.

Grilling

Cook the sandwich over medium heat, pressing down gently for even grilling and ensuring the cheese melts thoroughly.

Golden Toasting

Monitor the cooking process to achieve golden-brown toast on each side of the sandwich for a crisp texture.

See also [Crescent Roll Cheeseburger Casserole](#)

Serving

Serve hot, optionally garnished with fresh basil for added freshness and presentation.

FAQ

Can I use other types of cheese?

Yes, you can experiment with different cheeses like provolone or cheddar for unique flavors.

Is it possible to use leftover chicken?

Absolutely! Leftover or rotisserie chicken works perfectly for this recipe.

What can I substitute for marinara sauce?

You can use any tomato-based sauce, such as pizza sauce or homemade tomato sauce, as a substitute.

Can this recipe be made in a panini press?

Yes, a panini press can be used for a quick and easy cooking method, providing even heat and a perfect seal.

How can I make this recipe healthier?

Consider using whole grain bread, low-fat cheese, or skipping the butter to reduce calories and fat content.

Conclusion

The Lazy Chicken Parmesan Grilled Cheese is a delightful and easy-to-make dish that combines the comforting elements of a classic grilled cheese sandwich with the rich flavors of Italian cuisine. With just a handful of ingredients and quick cooking time, it makes for a perfect weeknight meal or a satisfying lunch. The gooey mozzarella and savory parmesan, paired with the tender chicken and zesty marinara, create a delicious fusion that will please anyone at the table.

More recipes suggestions and combination**Caprese Grilled Cheese**

Combine fresh mozzarella, tomatoes, and basil for a classic Italian twist on a grilled cheese.

Pesto Chicken Grilled Cheese

Spread pesto on the bread and layer with shredded chicken and mozzarella for an herbaceous delight.

Spinach and Artichoke Grilled Cheese

Mix cream cheese, spinach, and artichoke hearts for a creamy filling that brings a popular dip to life in a sandwich.

See also Raspberry White Chocolate Cheesecake

BBQ Chicken Grilled Cheese

Use shredded BBQ chicken, sharp cheddar, and red onion for a smoky and sweet flavor combination.

Mexican Chicken Quesadilla

Transform the ingredients into a quesadilla with tortillas, adding jalapeños and olives for a spicy kick.

Buffalo Chicken Grilled Cheese

Spice things up by mixing shredded chicken with buffalo sauce and pairing it with blue cheese for a zesty flavor.

Vegetarian Mushroom and Swiss Grilled Cheese

Sautéed mushrooms and Swiss cheese make a hearty vegetarian alternative, packed with umami flavors.