



SRIRACHA CHICKEN GRILLED CHEESE SANDWICH

Grilled whole grain ciabatta bread filled with Sriracha Glazed chicken, Kim-Chi, cheddar and pepper jack cheeses.

INGREDIENTS

2 ea Whole grain ciabatta bread, sliced
2 ea Cheddar, sliced
2 ea Pepper Jack cheese, sliced
2 Tbsp Kim-chi, chopped
2 oz Grilled chicken, diced
1 fl-oz Sweet Baby Ray's Sriracha Wing Sauce

DIRECTIONS

Butter each piece of bread on one side and place on flat grill, place slices of cheddar cheese on one piece of bread and slices of pepper jack cheese on the other piece of bread.

Cover each side with 1 tablespoon of Kim-Chi and 1 ounce of grilled dice chicken tossed in Sweet Baby Ray's Sriracha Glaze.

When bread is toasted, using a large spatula or pizza peel, place pieces under cheese melter for 30 seconds until cheese is melted.

Fold both pieces of bread together to form the sandwich and cut corner to corner using a chef knife.

Serve with fresh pickles and furikake seasoned French fries.