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## Kentucky Teriyaki Chicken Grilled Cheese

<b>Prep Time</b>	N/A
<b>Cook Time</b>	35 minutes
<b>Cool Time</b>	N/A
<b>Total Time</b>	35 minutes
<b>Servings</b>	6
<b>Ingredients</b>	

- 6 Tyson® Teriyaki Chicken Filets
- 12 slices Texas Toast
- Butter at room temperature
- Hidden Valley® Ranch Dressing
- 6 thick slices American cheese
- 6 thick slices Monterey Jack cheese

### Directions

1. Preheat the oven to 400°F.
2. Place the chicken on a baking sheet and cook for 20 minutes.
3. Meanwhile, spread a thin layer of butter on one side of all the toast.
4. Spread a thin layer of ranch on the other side.
5. Keeping the buttered side on the outside, top 6 slices of toast with a slice of American cheese.
6. When chicken is done, place one piece of chicken on top of each slice of American cheese.
7. Top the chicken with a slice of Monterey Jack cheese and then with another piece of toast, again keeping the buttered side on the outside.
8. Prepare a griddle to cook over medium heat.
9. Lay the sandwiches on the griddle and cook for 3 to 4 minutes until the bottom is golden brown.
10. Flip the sandwiches and cook another 3 to 4 minutes until the second side is golden brown and the cheese is all melted.