

CHICKEN BACON RANCH GRILLED CHEESE

INGREDIENTS

for the sandwich

- 2 slices thick cut crusty bread
- 3 slices cooked bacon, cut in half so you have 6 pieces of bacon
- 2-3 tablespoons homemade ranch spread (see below)
- 2 tablespoons olive oil
- 3-4oz. roasted Chicken breast, thinly sliced
- 1-2oz. extra sharp cheddar, thinly sliced

for the ranch spread

- 1/3 cup Mayonnaise
- 1/3 cup sour cream
- 1/2 teaspoon mustard powder
- 1/2 teaspoon onion powder
- 1/2 teaspoon garlic powder
- 1/2 teaspoon minced chives (fresh or dried)
- 1/2 teaspoon minced dill (fresh or dried)
- 1/2 teaspoon paprika
- salt and pepper to taste

INSTRUCTIONS

Cook bacon in a skillet over medium heat until crispy. Transfer bacon to a paper towel lined plate (to drain excess grease) and drain off grease. If you do not have a panini press, use this skillet to make the grilled cheese.

Using a pastry brush, brush one side of each slice of bread with olive oil. Take one slice of bread, oil side down and slather the other side of the bread with 1 tablespoon of ranch spread. Place half of the cheese on top of the ranch. Layer on chicken and bacon. Top with remaining cheddar cheese. Slather remaining slice of bread with remaining ranch spread and place atop the cheese, ranch side down, oil side up.

Place sandwich on panini press and cook until bread is golden brown and cheese is melty. If you do not have a panini press, place non-stick skillet over medium heat. Transfer sandwich to skillet and cook until bread becomes golden brown and the cheese begins to melt. Carefully flip sandwich and cook the other side of the sandwich until golden brown. You may need to place a heavy pan atop the sandwich when you are grilling it, to smash it down a bit - helps stick it all together.

Remove from skillet and let rest for 2-3 minutes before slicing in half. Enjoy immediately.