

Main Dish, Wal Mart Recipes - 99% of ingredients come

-1

from Wal-Mart

Buffalo Grilled Cheese



Period of Time: All time

Ingredients

1/2 cups cooked, shredded chicken breast (Chicken Breast: Category 1 - Lean Protein)

1 tbls fat free sour cream or fat free Greek plain yogurt (Approved Fat Free Sour Cream: Condiments)

1.5 tbls Frank's Red Hot Buffalo Wings sauce (Frank's RedHot Buffalo Wings Sauce: Condiments, Freebies)

1/4 tsp garlic powder (Garlic Powder: Spices & Seasonings)

1/4 tsp dried basil (Basil: Freebies, Gluten-free)

2 slices approved bread (Nature's Own Double Fiber Wheat Bread: Category 2 - Fibrous Carbohydrates, Condiments, Breads)

2 slices preferred fat free cheese (Kraft Fat Free Cheese Singles: Category 1 - Lean Protein, Condiments, Snacks)

Zero Drag 100% MCT oil (Zero Drag 100% MCT Oil: Cooking Fat, Healthy Fats)

Directions

- 1. In a bowl, stir together chicken, sour cream, wing sauce, garlic powder, and basil until all ingredients are combined.
- 2. On one slice of bread, layer one slice of cheese, the buffalo chicken mixture, the other slice of cheese, and top with the last slice of bread.
- 3. Place sandwich in a greased pan.
- 4. Flip when each side reaches your desired doneness.

Serving Notes

1 whole sandwich is a meal. Counts as 1+2+C. *

Submitted by: Marcus Faulknor

Added: April 6, 2016