BUFFALO GRILLED CHEESE STICKS WITH BASIL AIOLI

- 4 slices Sourdough, or thick cut bread
- 2 Tbsp Unsalted butter
- 1/2 cup Shredded mozzarella
- 1/2 cup Shredded cheddar
- 1 cup Cooked shredded chicken
- 1 cup Ken's Signature Basil Pesto Aioli
- 1/4 cup Sweet Baby Ray's Buffalo Wing Sauce

1. Mix chicken and Sweet Baby Ray's Buffalo Wing Sauce together.
2. Brush bread with butter on one side
3. Place 2 slices of bread on cutting board. Top each with cheddar cheese, mozzarella cheese, chicken mixture, and another slice of bread.
4. Heat skillet over medium heat. Cook both sandwiches until cheese is melted, about 2 to 3 minutes per side.
5. Remove sandwiches to a cutting board and slice into sticks about 2 inches wide.
6. Serve grilled cheese with Ken's Signature Basil Pesto Aioli for dipping.

ADDITIONAL INFORMATION

Course	Lunch, Starters
Cuisine	American, BBQ
Category	Chicken, Dips, Sandwiches