

GrilledCheeseAcademy.com

THE TAJ MAHAL

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If Indian cuisine excites your palate, then your palate is about to jump for joy over The Taj Mahal. Featuring Wisconsin pepper jack cheese alongside onion and chive cream cheese, this Indian-inspired sandwich features traditional unleavened flat bread with curry spice and sweet, tart chutney. Enjoy.

No. of Servings: 2

Ingredients

- 3 tablespoons olive oil
- 2 naan breads
- 2 tablespoons Wisconsin onion and chive cream cheese
- 2 cups rotisserie chicken, shredded
- 1/2 teaspoon mild to hot curry powder
- 1/2 cup fresh pineapple, chopped
- 2 tablespoons cilantro leaves, roughly chopped
- 4 slices Wisconsin pepper jack cheese
- 4 tablespoons mango chutney or another chutney of choice

See cooking directions on following page>>



** PROUDLY HONORING



WISCONSIN CHEESE **

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Cooking directions

Preheat oven to 350°F.

Heat olive oil in 12-inch oven safe sauté pan over medium-low heat. Place 1 naan on cutting board. Spread cream cheese on 1 side. Arrange chicken over cream cheese and dust with curry powder. Top with pineapple chunks and cilantro. Place cheese slices over.

Spread chutney over second piece of naan. Place chutney-side-down on cheese.

Carefully place sandwich in sauté pan. Brown 2 minutes; flip and place the pan in oven.

Bake 8 minutes or until the cheese is melted. Slice naan sandwich into quarters and serve 2 quarters per person.



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WISCONSIN CHEESE **

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WISCONSIN CREAM CHEESE

Cream Cheese, an American original, became popular around 1880 when factories spread from the Northeast to the rest of the country. Wisconsin cheesemakers produce Cream Cheese in many flavors, including berry, herb, smoked salmon, and roasted garlic. Smooth and creamy, it makes for the perfect spread on bagels, sandwiches, and wraps.



FLAVOR: Rich, nutty, and slightly sweet.

GOES WELL WITH: Fresh fruit, jams and jellies, fruit and nut breads, and bagels.

LIKES THESE DRINKS: Chardonnay, Chianti, Ciders & Fruit Beers, and Riesling.

WISCONSIN PEPPER JACK

A derivative of Monterey Jack, Wisconsin Pepper Jack cheese is flecked with chopped chilies, typically green and red jalapeño peppers. Pepper Jack is often used in Mexican dishes such as quesadillas. It is also commonly served with bread and crackers.



FLAVOR: Levels of "hot" vary. Has a zesty kick with the fresh flavor of the chilies. Overtones of the mellow and buttery flavor of Monterey Jack.

GOES WELL WITH: Mexican foods, sandwiches, burgers, egg dishes, stratas, and shredded on mild white fish.

LIKES THESE DRINKS: Chianti, Lager, Merlot, Pinot Gris, Sauvignon Blanc, and Zinfandel.

