

GUACAMOLE GRILLED CHICKEN CLUB

Cook Time: 8

Serves: 4

Add a Mexican accent to your run-of-the-mill club sandwich with a scoop of fresh guacamole. ¡Olé!

Why try? It's a simple way to bring exciting new flavor and color into an old favorite.

INGREDIENTS

4 boneless, skinless chicken breast filets (about 1 pound total)

Salt and black pepper, to taste

4 ciabatta rolls, sliced horizontally, buttered and toasted

1/4 cup chipotle mayonnaise, ingredients below

4 green leaf lettuce leaves

8 slices bacon, cooked crisp

1 cup guacamole

1/4 cup cojita Mexican cheese, crumbled

To prepare Chipotle Mayonnaise:

1/4 cup mayonnaise

1/2 teaspoon peppers in adobo, pureed



PREPARATION

- 1 Preheat grill.
- 2 Season chicken with salt and pepper and grill over medium heat for 5 to 8 minutes on each side or until cooked through.
- 3 Spread chipotle mayonnaise equally on bottom half of each roll and top each with lettuce, 1 chicken breast, 2 slices bacon, 1/4 cup guacamole and equal amounts of crumbled cheese.
- 4 Close each sandwich with top half of roll and serve.

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