

Texas Size Grilled Chicken Sandwich

Serves 4

Prep Time: 30 minutes

Cooking Time: 14 to 16 minutes

For grilled chicken breasts

3 Tbsp. fresh lime juice

1 Tbsp. chipotle sauce

Four 5-6 ounce boneless skinless chicken breasts

2 Tbsp. olive oil

Salt and freshly cracked black pepper

4 ounces swiss cheese, sliced thin

For sauce

1/3 cup light or regular mayonnaise

2 tsp. Dijon mustard

2 tsp. chipotle sauce, or to taste

Freshly cracked black pepper

For sandwich

8 pieces NEW YORK BRAND TEXAS GARLIC TOAST, prepared according to direction on package

4 pieces Romaine lettuce, cleaned

1/2 cup pickled red onions, see recipe below or 2 thin slices red onion, broken into rings

For grilled chicken breasts, whisk together lime juice and chipotle sauce in a bowl; add chicken breast and coat with marinade. Cover and refrigerate 1 to 2 hours. For sauce, whisk together mayonnaise, chipotle sauce and a pinch of pepper, set aside.

Discard marinade; brush chicken breasts with olive oil and sprinkle with a generous amount of salt and pepper. Prepare grill to medium heat. Cook chicken breast 7 to 8 minutes on both sides or until chicken is thoroughly cooked. Immediately place cheese on top of chicken breasts.

To assemble sandwiches, spread each slice of TEXAS GARLIC TOAST and equal amount of sauce. Place lettuce atop four pieces of TEXAS GARLIC TOAST. Slice each chicken breast horizontally, and place atop lettuce. Top each sandwich with pickled onions and cover with remaining pieces of TEXAS GARLIC TOAST. Serve immediately.

This recipe can easily be cut in half. For quick method, use grilled or roasted chicken breast purchased from a deli, microwave just until warm and top with cheese. Follow remaining directions. The assembled sandwich can also be finished in a panini machine or pan.

Pickled Red Onions

1 medium red onion, sliced thinly

1/4 cup white balsamic vinegar

1/4 tsp. freshly cracked black pepper

1/2 tsp. sea salt

2 tsp. sugar

1/4 tsp. dried oregano

1 clove garlic, smashed

Place onion slices in a microwave safe bowl; cover with water and microwave for 2 minutes. Drain and rinse onion slices. In same bowl, whisk together remaining 6 ingredients and 1/2 cup water. Microwave 1 minute. Add onion slices and microwave 3 minutes. Remove bowl from microwave, cover with plastic wrap and steep onion slices for 10 minutes. Remove garlic clove and pour off most liquid. Cool completely. Store in airtight container in refrigerator for up to 2 weeks.

