

Grilled Chicken Sandwiches



PREPARATION TIME

10 minutes



COOKING TIME

10 minutes



PERFECT PARTNER

potato salad



Honey that has crystallized after an extended period of storage can be salvaged. Place the entire jar of honey in a saucepan; add enough water to cover the jar halfway. Heat over low heat until honey liquefies.

SHOPPING LIST

- chicken breasts
- lemon
- lettuce
- tomato
- mayonnaise
- Kaiser rolls

ON HAND

- garlic
- honey

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INGREDIENTS

- 2 skinless, boneless chicken breasts (8 ounces each)
- $\frac{1}{3}$ cup honey
- $\frac{1}{4}$ cup lemon juice
- 1 clove garlic, minced
- 4 Kaiser rolls
- 4 lettuce leaves
- 4 tomato slices

HONEY SAUCE:

- 4 tablespoons honey
- 4 tablespoons mayonnaise

SERVES **4**

COOKIN' Express

- Have lettuce ready in an instant. Rinse the lettuce, shake off the excess moisture and wrap in paper towels.

Store in a plastic bag in the crisper section of the refrigerator for up to 1 week.

Make Ahead

Double or triple the Honey Sauce to keep on hand. It is delicious on ham or turkey sandwiches or as a dipping sauce.

VARIATION

For zestier flavor, add a tablespoon or two of brown or Dijon mustard to the Honey Sauce in step 3.

1 Preheat grill. Cut chicken breasts in half; pound to a $\frac{1}{4}$ -inch thickness. Mix honey, lemon juice and garlic in a shallow baking dish. Reserve about $\frac{1}{3}$ of the marinade.



2 Add chicken to baking dish; turn to coat. Discard marinade in dish. Grill chicken, basting with reserved marinade, for 5 minutes per side.

3 To prepare Honey Sauce, blend honey and mayonnaise in a small bowl. Combine well.



4 Split rolls into halves. Top the 4 bottom halves with lettuce, tomato and chicken. Drizzle Honey Sauce over chicken; replace tops. Serve immediately.