



SPICY CHEDDAR PERI PERI CHICKEN SANDWICH



A toasted brioche bun topped with a peri peri grilled chicken breast, **Spicy Cheddar Battered Onion Petals**, pineapple, leaf lettuce and tomato. Yield: 1 Serving

Ingredients:

6 Each	Spicy Cheddar Battered Onion Petals [#0293420], Prepared According to Pkg. Directions
1 Each	Chicken Breast
1/3 Cup	Peri Peri Sauce
1 Each	Brioche Bun, Toasted
1 Each	Leaf Lettuce
1 Each	Tomato Slice
1 Each	Pineapple Slice

Directions:

1. Place the chicken breast into a small bowl and coat it with the peri peri sauce, allowing it to marinate for at least an hour.
2. Preheat a grill to medium-high heat.
3. Grill the chicken breast for 3-4 minutes on each side, or until desired doneness.
4. Top the bottom half of the brioche bun with the leaf lettuce, tomato, pineapple, grilled chicken breast and **Spicy Cheddar Battered Onion Petals**.
5. Place the top half of the brioche bun on top.

