



## Best Grilled Chicken Sandwich



Sometimes the most simple answer is the best, but sometimes you want something completely out of the ordinary. This handmade chicken sandwich on the grill combines the best aspects of both cultures. This sandwich is built around a straightforward slice of grilled chicken as its primary component.

Still, you will have the best chicken sandwich possible if you put all of the tasty toppings on it, like melted cheese, coleslaw, bacon, and barbecue sauce. The best aspect is that you are free to personalize it however you see fit. This recipe for grilled chicken is almost impossible to mess up because it calls for both tasty and tender chicken and the toppings you like most on sandwiches.

We will make this sandwich with chicken cutlets because they're the ideal option for cooking on a weeknight. They are of a sufficient thickness that they may be cooked quickly on the grill, allowing you to spend less time slaving over the burning coals and more time basking in the sun and fresh air with your loved ones. Suppose you are unable to get chicken cutlets. In that case, you may manufacture your own by halves, a boneless and skinless chicken breast along its horizontal axis, and then pound it to make it somewhat thinner.

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## What are the steps to making chicken on the grill?

Burgers have the propensity to garner all of the attention throughout the summertime. But grilled chicken may be just as delicious, particularly if prepared appropriately. It may be prepared in a short amount of time, is soft and juicy, and has a taste that is scorched. You may season the chicken with a wide range of spices, such as Cajun or lemon-pepper seasoning; however, we're going for a more straightforward approach by using seasoned salt (like Lawry's). It is grilled over medium-high heat until the exterior is well charred and the interior is no longer pink.

## How can chicken be grilled without the use of a grill?

This dish lends itself well to modification, whether you're cooking during the colder months or don't have access to a grill. Instead, you may sear the chicken in a grill pan or a heavy-bottomed skillet.

## How should the layers of a chicken sandwich be assembled?

There is no such thing as an improperly prepared chicken sandwich! After layering the chicken with a slice of cheese and some barbecue sauce, we place the grilled chicken on top of the toasted buns. Put a mountain of coleslaw on the plate, and then sprinkle crumbled bits of fried bacon over the top.

## What kinds of sides go well with chicken sandwiches made with grilled chicken?

These chicken sandwiches are perfectly cooked and go perfectly with your favorite picnic or barbecue dishes. Pickled gherkins, potato chips, and corn on the cob are some tasty accompaniments. Either include them on a menu for the Fourth of July, among other grilled meat or cook them for a quick and simple midweek meal.

## Ingredients

- 3 pieces of chopped bacon strips
- 2 tbsp. olive oil
- 2 teaspoons of seasoned salt (like Lawry's, for example)
- 1/4 tsp. black pepper
- 8 breast cutlets of chicken (about 2 pounds)
- 8 hamburger buns
- 8 slices of the white kind of American cheese
- Serving options include barbecue sauce, coleslaw, and dill pickle slices.

## Directions

1. Bring a grill up to a medium-high temperature. Meanwhile, place a medium skillet over medium heat. Add the bacon and cook it for about 5 to 6 minutes, tossing it regularly until it becomes crispy. Transfer to a dish lined with paper towels, and set aside.
2. Combine the olive oil, seasoned salt, and freshly ground black pepper in a large bowl. Toss the chicken in the sauce after adding it.

- Place the chicken on the grill and cook it for three to four minutes, or until the bottom is well charred and the chicken slides off the rack easily. After turning the meat over, continue cooking for another two to three minutes or until it is no longer pink in the center. Give the buns a quick toast on the grill for approximately a minute.
- Put the chicken on the buns, then top each with a slice of cheddar, coleslaw, bacon, and a drizzle of barbecue sauce. Pickle slices should be served alongside.

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