



grilled chicken club sandwich

This Grilled Chicken Club Sandwich is one very mouthwatering reason to get fired up about BBQ season. A soaring, sky-high sandwich, toasted rye bread is slathered in homemade Russian dressing and layered with juicy, lime-marinated grilled chicken, creamy avocado, ripe tomatoes and crispy bacon.

MAKES: 6 CLUB SANDWICHES



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ingredients

Lime Marinade

- ½ cup fresh lime juice
- ½ cup chopped Italian flat leaf parsley
- ¼ cup Dijon mustard
- 2 tbsp olive oil
- 1 tsp lime zest
- ½ tsp kosher salt
- ½ tsp freshly ground black pepper

- 6 boneless, skinless chicken breast halves

Creamy Russian Dressing

- ½ cup mayonnaise
- 2 tbsp ketchup
- 1 tbsp white vinegar
- 2 tsp sugar
- 1 tsp sweet green relish
- ¼ tsp kosher salt
- ¼ tsp freshly ground black pepper

- 18 slices rye bread
- 12 romaine lettuce leaves
- 12 avocado slices
- 12 crispy cooked bacon slices
- 12 vine-ripened tomato slices
- Salt and pepper, to taste

directions

1. For the marinade, in a large bowl, whisk lime juice, parsley, Dijon, olive oil, lime zest, salt and pepper. Place chicken breasts between two sheets of wax paper and pound to even thickness, about ½-inch thick. Add to marinade, cover and refrigerate 2-6 hours.
2. Preheat grill to medium-high heat and oil the grill grate. Discard marinade and grill chicken 5-6 minutes per side or until cooked through. Set aside until ready to assemble sandwiches.
3. For the dressing, whisk mayonnaise, ketchup, vinegar, sugar, relish, salt and pepper in a medium bowl.
4. Toast the rye bread slices on both sides. For all the toasted slices, spread dressing over one side of each. Place a lettuce leaf on top of the first bread slice, top with 2 avocado slices. Place grilled chicken breast over avocado and season with salt and pepper. Place a second bread slice on top of the chicken and place another lettuce leaf on top, followed by 2 slices bacon. Top with 2 tomato slices and season with salt and pepper. Cover with the third bread slice, dressing side facing down. Using 2 long toothpicks, place one on either side of the sandwich to hold it together. Use a sharp serrated knife to cut the sandwich in half. Repeat with remaining 5 sandwiches.

