

BBQ Chicken Club

Yield: 1 serving, 1 sandwich



Ingredients

Boneless skinless chicken breast halves
BULL'S-EYE Sweet Barbecue Sauce, divided
Kaiser rolls, split
MIRACLE WHIP DRESSING
Lettuce leaves
OSCAR MAYER Bacon, cooked, drained
Monterey Jack cheese, sliced

Weights

4 oz.
-
-
-
-
-
1 oz.

Measures

1 each
3 Tbsp
1 each
1 Tbsp.
1 each
2 slices
1 slice

Directions

GRILL chicken over medium-high heat 8 to 10 minutes or until cooked through (170°F), turning and brushing occasionally with 3 cups of the barbecue sauce for the last 5 minutes of the cooking time.

FOR each serving: Spread bottom half of roll with 1 Tbsp. of the remaining barbecue sauce; spread cut side of top half of roll with 1 Tbsp. of the dressing. Place 1 lettuce leaf, 1 chicken breast, 2 bacon slices and 1 cheese slice on bottom half of roll. Cover with top of roll.

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