SARANELLO'S®
RISTORANTE ITALIANO

GRILLED CHICKEN CLUB

YIELD: 1 SANDWICH

INGREDIENTS

SANDWICH

1 chicken breast, pounded to ¼ inch thickness

2 Tbsp. lemon pepper seasoning

2 Tbsp. seasoning salt, chef recommends Lawry's Seasoned Salt

2 Tbsp. Lemon Aioli, see recipe

2 leaves iceberg lettuce

2 slices ripe tomato, ¼ inch each

3 slices thick cut bacon, cooked to preferred crispiness

½ ripe avocado, sliced

2 slices sourdough bread

Butter for toast

LEMON AIOLI

1 cup mayonnaise, chef recommends Hellmann's

1-2 Tbsp. lemon zest, about 1 medium Lemon

2-3 Tbsp. lemon juice, about 1 medium Lemon

2 Tbsp. Italian parsley, chopped

METHOD

LEMON AIOLI

1. In a bowl, combine all ingredients until incorporated.
2. Cover and refrigerate until ready to use.

SANDWICH

1. Preheat the grill or grill pan.
2. In a small bowl, combine the lemon pepper seasoning and seasoning salt. Coat the chicken breast with spice mix.
3. Grease the grill and cook chicken for 2-3 minutes per side until fully cooked. Remove and set aside.
4. Butter each slice of sourdough bread on one side. Toast in a pan buttered side down.
5. On the inside (untoasted side) of the bread, spread aioli.
6. On a slice of bread, stack lettuce, tomatoes, chicken, bacon and avocado, top with the second slice and cut in half.

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