

MOJO CHICKEN CUTLET SANDWICHES

Yield: 4 Servings



TOTAL TIME: 25 minutes

INGREDIENTS

- 4 (4 oz. each) Wegmans Mojo Marinated Chicken Cutlets
- Salt and pepper
- 4 tsp. butter, softened
- 4 super soft vienna rolls
- 1 tomato, sliced into 4 slices
- 1 ripe avocado, peeled, sliced thinly into 12 slices width-wise
- 4 leaves lettuce

PREPARATION

Preheat grill on medium-high 10 min.

1. Clean grill with wire brush. Using soft cloth, coat grill grate lightly with vegetable oil.
2. Season chicken with salt and pepper; place on grill.
3. Sear chicken on grill 4 min. until it has changed color one-quarter of the way up from bottom. Turn over; sear 4 min. Reduce heat to medium; close lid.
4. Cook chicken 5–10 min., or until internal temp of chicken reaches 165 degrees; check by inserting thermometer halfway into thickest part of chicken. (Chicken should be burnished brown in color.) Transfer chicken to clean platter; set aside.
5. Butter split rolls lightly; place on grill cut side down. Remove when they are warmed and butter is nicely melted.
6. Place cutlet on roll; top with tomato slice, 3 slices avocado and lettuce leaf. Top with other bun.

NUTRITION

Per serving: Calories: 420; Fat: 16 g (5g Saturated fat); Cholesterol: 90 mg; Carbohydrates: 39 g; Protein: 33 g; Sodium: 480 mg.

Recipe courtesy of Wegmans