

## Sweet Grilled Chicken Sandwich

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### Ingredients:

- 2 Skinless, boneless chicken breasts
- $\frac{1}{3}$  Cup honey
- $\frac{1}{4}$  Cup lemon juice
- 1 Clove garlic, minced
- 4 Rolls
- 4 Lettuce leaves
- 4 Tomato slices

### Honey Sauce Ingredients:

- 4 Tbsp Honey
- 4 Tbsp Mayonnaise

### Directions:

1. Cut chicken breasts in half (so you have 4 sandwich sized pieces)
2. Pound each breast to a  $\frac{1}{4}$  inch thickness
3. Mix honey, lemon juice, and garlic in a shallow baking dish.
4. Reserve  $\frac{1}{3}$  of marinade
5. Add chicken to baking dish, turn to coat
6. Grill chicken, basting with reserved marinade, for 5 minutes each side
7. Prepare honey sauce while chicken is cooking
8. On roll, tomato and lettuce on bottom. Add chicken and drizzle honey sauce.