



Grilled Chicken Reuben

Ingredients:

- 4 Tyson® fresh boneless, skinless chicken breasts or 4 Tyson® IFF boneless, skinless chicken breasts with rib meat.
- 2 tablespoons mustard, coarsely ground
- 1/8 teaspoon pepper
- 2 cups prepared deli coleslaw
- 4 slices rye bread, toasted
- 4 slices Swiss cheese

Makes: 4 servings.
Prep Time: 10 minutes
Cook Time: 25 minutes



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Directions:

1. Preheat grill to medium-high.
2. Wash hands.
3. Combine mustard and pepper.
4. Spread mixture onto both sides of chicken.
5. Wash hands.
6. Grill chicken 6 to 7 minutes per side or until done (internal temp 170 F).
7. Top each chicken breast with one slice cheese.
8. Cover and grill 1 minute or until cheese melts.

Recipe and photo courtesy of Tyson Foods.

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