



Grilled Buffalo Chicken Sandwich

Ingredients:

- 1/4 cup KRAFT® Mayo Real Mayonnaise
- 1/4 cup chopped green onions
- 4 small boneless skinless chicken breast halves (1lb.)
- 2 teaspoons olive oil
- 1/2 cup BULL'S-EYE® Raging Buffalo Barbecue Sauce
- 4 crusty sandwich rolls, partially split
- 4 leaf lettuce leaves
- 2 medium tomatoes, cut into 4 slices each

Makes: 4 servings.

Prep Time: 30 minutes to 4 hours

Cook Time: 14 minutes



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Directions:

1. Preheat grill to medium-high heat.
2. Mix mayo and onions; cover.
3. Refrigerate until ready to serve.
4. Brush chicken with oil.
5. Grill chicken 4 min. on each side. Brush lightly with barbecue sauce.
6. Continue grilling 2 min. or until chicken is cooked through (170 F), turning and brushing occasionally with the remaining barbecue sauce.
7. Spread top halves of rolls with the mayo mixture.
8. Place lettuce and tomato slices on bottom halves of rolls; cover with the chicken and tops of rolls.

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Recipe and photo courtesy Kraft Foods.

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