

CopyCat A&W Deluxe Grilled Chicken Sandwich

Ingredients

One 8-ounce boneless skinless Chicken Breast
1/2 teaspoon Lawry's Seasoned Salt
Freshly ground Black Pepper to taste
2 Hamburger Buns split in half
2 teaspoons Unsalted Butter melted
2 tablespoons Ranch Dressing store bought or homemade, of choice
6 slices Dill Pickle
2 thick Tomato Slices
1 leaf Iceberg Lettuce halved

Directions

Cut chicken breast in 1/2. Pound both pieces to tenderize and flatten to an even thickness.

Sprinkle both sides with seasoned salt and pepper.

Grill the chicken for 6 to 7 minutes per side or until it is no longer pink in the center and has reached an internal temperature of 165°F.

Coat top and bottom hamburger buns with butter. Toast lightly.

Spoon ranch dressing on the tops and bottoms of buns.

Place grilled chicken breasts on bun bottoms.

Top with dill pickles, tomato slices and lettuce.

Serve hot.