

CopyCat Chick-fil-A Grilled Chicken Sandwich

Ingredients

Grilled Chicken Breast:

2 large boneless skinless chicken breasts sliced in half horizontally and pounded thin

$\frac{1}{2}$ cup dill pickle juice

$\frac{1}{2}$ cup buttermilk

1 teaspoon salt

1 teaspoon ground black pepper

$\frac{1}{4}$ teaspoon paprika

$\frac{1}{4}$ teaspoon garlic powder

$\frac{1}{4}$ teaspoon onion powder

$\frac{1}{4}$ teaspoon celery salt

2 tablespoons olive oil to brush the grill

Sandwich:

4 multigrain hamburger buns

4 pieces leaf lettuce washed

8 slices ripe tomato

Directions

Place the chicken, dill pickle juice, and buttermilk in a zip-top bag. Place the bag in the fridge, and let the chicken marinate for at least 30 minutes, but preferably for several hours.

Prepare the seasoning blend by combining salt, ground black pepper, onion powder, garlic powder, and celery salt in a small bowl. Season chicken with the seasoning blend on both sides of the chicken.

Heat the grill to 350°F or use a grill pan. Brush the grill with oil.

Remove the chicken from the marinade and place the chicken on the grill. Cook for 3 to 4 minutes on each side. The chicken should have an internal temperature of 165°F when you remove it from the grill.

Spray a bit of non-stick spray on the insides of the hamburger buns.

Place the buns cut-side up under a broiler on high heat until they just brown. This should take only about 30 to 45 seconds depending on your broiler.

To build the sandwich, place a lettuce leaf on the bottom bun, followed by two tomato slices, and the grilled chicken. Place the top bun over the chicken.