

CopyCat Red Robin Teriyaki Chicken Burger

Ingredients

10 oz chicken breast fillet, skinless
2 slices pineapple, canned
2 slices Swiss cheese
2 sesame seed hamburger buns, cut in half
4 tsp mayonnaise
2 slices tomato
1/3 head lettuce, shredded

Marinade:

1 $\frac{3}{4}$ cup water
1 cup soy sauce
1 cup brown sugar
1/2 tsp onion powder
1/2 tsp garlic powder

Directions

Preparing the chicken and marinade:

Combine all the marinade ingredients in a small saucepan over medium-high heat.

Bring to boil, reduce heat and let it simmer for 10 minutes. Cover and chill in the refrigerator for 30 minutes.

Cover chicken breast with plastic wrap and pound on it using a mallet until it is 1/2-inch thick. Chill half the marinade with the chicken in the refrigerator for 4 hours.

Add remaining marinade into another container and place pineapple slices inside. Chill in the refrigerator for 4 hours as well.

Preheat grill to medium heat.

Cook chicken for 6 minutes per side. When flipping the chicken, add the pineapple slices to the grill and cook for around 4 minutes.

1 minute before the chicken is done, place the cheese slices on top of the fillet so they can melt properly.

Make sure to toast the face of the buns on the grill while the chicken is grilling.

Place 1 tsp of mayonnaise on each of the faces of the buns.

Place chicken breast on the bottom bun, followed by tomato slices, grilled pineapple, lettuce and top bun. Serve.