

Name \_\_\_\_\_

## Grilled Chicken Delight Sandwich

### Short Answer Key

1. After mixing the spice mixture together, you should sprinkle it evenly over both sides of the chicken breasts.
2. Toasting the bread slices on the grill adds a delightful crunch to the sandwich and enhances its flavor.
3. Creative condiments for your grilled chicken sandwich might include chipotle aioli, pesto mayo, or honey mustard.
4. You can tell if the chicken is no longer pink inside by cutting into it with a knife and checking that the juices run clear.
5. Flipping the chicken halfway through cooking ensures that both sides cook evenly and that it gets those appealing grill marks.

