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Grilled Chicken Delight Sandwich

Ingredients:

2 boneless, skinless chicken breasts
2 tablespoons olive oil
1 teaspoon salt
1/2 teaspoon black pepper
1/2 teaspoon paprika
1/2 teaspoon garlic powder

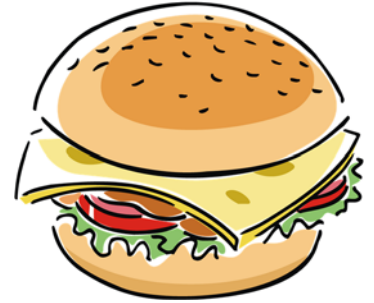
4 slices of your favorite bread

4 lettuce leaves

4 tomato slices

4 slices of cheese (your choice)

Condiments of your choice (mayonnaise, mustard, ketchup, etc.)



Equipment:

Grill or grill pan
Tongs
Cooking brush

Thermometer (optional)
Knife
Cutting board

Step-by-Step Directions:

1. Preheat the Grill

Preheat your grill to medium-high heat (around 375-400°F or 190-204°C).

2. Prepare the Chicken

Brush both sides of the chicken breasts with olive oil.

3. Season the Chicken

In a small bowl, mix together salt, black pepper, paprika, and garlic powder.

Sprinkle the spice mixture evenly over both sides of the chicken breasts.

4. Grill the Chicken

Place the seasoned chicken breasts on the preheated grill.

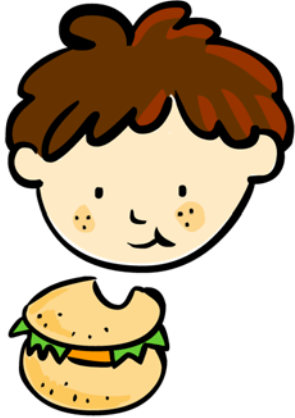
Grill each side for about 6-8 minutes or until the internal temperature reaches 165°F (74°C) and the chicken is no longer pink inside.

Use tongs to flip the chicken halfway through cooking.

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5. Toast the Bread

While the chicken is grilling, lightly toast the slices of bread on the grill for about 1-2 minutes per side.



6. Assemble the Sandwiches

Place a lettuce leaf on each slice of toasted bread.

Top with a grilled chicken breast, a slice of cheese, a tomato slice, and your choice of condiments.

7. Serve Your Grilled Chicken Delight Sandwich

Close the sandwich with another slice of toasted bread.

Slice the sandwich in half, if desired, and enjoy!

Cooking Time and Temperature:

- Cooking time: Approximately 12-16 minutes for the chicken.
- Cooking temperature: Medium-high heat for the grill (375-400°F or 190-204°C).