

Grilled Chicken Sandwich with Sliced Amish Chicken Breast





Filet Mignon and Chicken Breast

Instructions

1. Preheat grill or skillet to medium-high.
2. Toss chicken in olive oil and season with salt, pepper, and garlic powder.
3. Grill or sear for 3–4 minutes per side, until fully cooked.
4. Toast buns if desired, then assemble sandwiches with chicken and toppings.
5. Serve with chips or a side salad.

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