



BBQ CLUB SANDWICH



60 MINS

8 INGREDIENTS

MILD

INGREDIENTS:

FILLING:

2 pieces of chicken breast

1 sachet of *Santa Maria Marinade Allround*

140g of bacon

8 slices of yeast bread

2 tomatoes

2 avocados

Romaine lettuce

150ml *Santa Maria BBQ Sauce Roasted Garlic*

METHOD:

CHICKEN:

1. Put the chicken breast in the marinade and let them season in the cold min. 1hr.
2. Prepare the grill for direct heating over high heat (approx. 250 °C).
3. Grill the chicken breast with the lid closed for about 8 minutes. Grill for another 8 minutes until the internal temperature is 72 °C.
4. Take the chicken breast off the grill and allow to set for 5 minutes before cutting.

SANDWICH:

1. Fry the bacon in a pan until crispy and then lift over the kitchen paper.
2. Slice the chicken fillets diagonally into thin slices.
3. Toast the breads either in the toaster, in a dry pan or on the grill.
4. Assemble a delicious sandwich by placing tomato slices, avocado slices, lettuce, chicken, bacon and **Santa Maria BBQ sauce Roasted Garlic** between the breads.

