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# GRILLED CHICKEN SANDWICH WITH SMOKY MUSTARD AIOLI

## Recipe Details

A grilled chicken sandwich with caramelized onions and sun-dried tomatoes with a smoky mustard aioli flavored with French's® Classic Yellow Mustard.

## Smoky Mustard Aioli

1. In a bowl, combine mayonnaise, mustard, smoked paprika, Frank's RedHot®, and Worcestershire. Whisk until well blended. Hold refrigerated for service.

## Sandwich Build

1. Set grill to medium high. For each serving, rub one portion chicken with 1 teaspoon each oil and sweet basil rub. Grill until an internal temperature of 165°F is reached. Toast bun.
2. On heel of bun spread 2 tablespoons Smoky Mustard Aioli. Top with 1 leaf lettuce, grilled chicken, 2 tablespoons caramelized onions and 1 each sun-dried tomato. Finish with additional 2 tablespoons aioli and crown of bun. Serve hot.

### SMOKY MUSTARD AIOLI | INGREDIENTS | SERVES 4

1 CUP MAYONNAISE  
 1/2 CUP **FRENCH'S® SPICY BROWN MUSTARD**  
 1 1/2 TABLESPOONS **MCCORMICK CULINARY® PAPRIKA, SMOKED**  
 1 TEASPOON **FRANK'S® ORIGINAL CAYENNE PEPPER SAUCE**  
 1/2 TEASPOON **FRENCH'S® WORCESTERSHIRE SAUCE**

### CHICKEN SANDWICH | SERVES 4

4 EACH CHICKEN BREAST, BONELESS  
 4 TEASPOONS VEGETABLE OIL  
 4 TEASPOONS **LAWRY'S® SWEET BASIL, CITRUS & GARLIC RUB**  
 4 EACH WHOLE GRAIN BUN  
 1 CUP **SMOKY MUSTARD AIOLI**  
 4 LEAVES GREEN LEAF LETTUCE  
 1/2 CUP ONIONS, JULIENNE, CARAMELIZED  
 4 EACH SUN-DRIED TOMATOES, JULIENNE

**RECIPE TYPE: BURGERS TACOS AND SANDWICHES**