

Grilled Southwest Chicken Sandwich



-6 Cilantro Lime boneless chicken breast halves (or plain and season yourself)

-pound to 1/4" thickness

-6 slices Monterey Jack cheese

-6 French rolls, split

-6-8 tbsp of lime mayonnaise (1/2 cup mayo: 2 tbsp fresh lime juice)

-1 avocado, sliced

-1 small sweet onion, sliced

-1 red bell pepper, quartered

-1 tbsp olive oil

Preheat grill to medium-high heat. When hot, lightly oil the grates to prevent sticking. Toss onion and pepper with the olive oil and grill until tender and golden brown, 8-10 mins. Slice the grilled pepper into thin strips, set aside. Grill the chicken until cooked through, about 8-10 minutes, turning once halfway through. 1 minute before they are done, place cheese slices and veggies on top of chicken. Close the lid to the grill and allow the cheese to melt for a minute. Toast your rolls if desired! To assemble the sandwiches, place the chicken, veggies and cheese onto the bottom of the rolls. Spread the lime mayo onto the top buns/rolls, add sliced avocado and place onto the sandwiches. Serve with your favorite APM slaws or sides and enjoy!