



# NASHVILLE HOT GRILLED CHICKEN SANDWICH



A grilled chicken breast is served on a biscuit topped with dill pickles, **Nashville Hot Cheese Curds** and a creamy cayenne pepper mayo. Yield: 3 Servings

## Sandwich Ingredients:

9 Each	<b>Nashville Hot Cheese Curds</b> , Prepared According To Package Directions
3 Each	Chicken Breasts, Grilled
3 Each	Biscuits, Sliced
9 Each	Dill Pickle Chips

## Cayenne Pepper Mayo Ingredients:

1 Cup	Mayo
1 tsp.	Lemon Juice
½ tsp.	Cayenne Pepper
½ tsp.	Black Pepper
½ tsp.	Garlic Powder
½ tsp.	Smoked Paprika

## Directions:

1. In a small bowl mix mayo, lemon juice, cayenne pepper, black pepper, garlic powder and smoked paprika to make the cayenne pepper mayo.
2. Place a chicken breast on each bottom half of a biscuit.
3. Top the chicken with your desired amount of cayenne pepper mayo.
4. Top the chicken breast with dill pickles and **Nashville Hot Cheese Curds** and serve.