

Juicy Grilled Chicken Sandwich with Garlic Butter: Ultimate Treat

Grilled Chicken Sandwich with Garlic Butter



TIME

5 to 6 min

TEMP

165°F

PRINT

Recipe Card

SAVE

PDF

INGREDIENTS

8 slices thick-cut bread (sourdough, Texas toast, or a sturdy white bread work well)

$\frac{1}{2}$ cup unsalted butter, softened

2-3 cloves garlic, finely minced

1 teaspoon dried Italian herbs (or a mix of oregano, basil, thyme)

$\frac{1}{8}$ teaspoon red pepper flakes (optional, for a hint of heat)

2 boneless skinless chicken breasts (about 6-8 oz each)

Olive oil, for brushing chicken

Salt and black pepper, to taste

1-2 large ripe tomatoes, sliced

Green leaf lettuce or Romaine leaves

Mayonnaise

Optional: Slices of cheddar, provolone, or Swiss cheese, sliced avocado

Swaps and Notes:

Bread: Choose a sturdy bread that can hold up to the fillings and garlic butter. Brioche or ciabatta rolls could also be excellent choices.

Butter: Unsalted butter is best so you can control the saltiness. Make sure it's properly softened for easy mixing.

Garlic: Freshly minced garlic is highly recommended for the best flavor.

Herbs: Fresh herbs (finely chopped) could also be

used in the garlic butter for an even brighter flavor.

Chicken: You can use boneless, skinless chicken thighs for an even juicier result. Flatten thicker chicken breasts slightly before grilling for more even cooking.

Cheese: Adding a slice of cheese to the sandwich and melting it briefly on the grill or in the skillet can take this sandwich over the top!

Spicy Kick: Adjust the red pepper flakes in the garlic butter to your preferred level of heat.

Mayo: Feel free to use a flavored mayonnaise, like a pesto mayo or chipotle mayo, for an extra twist.

Directions:

Grill the Chicken: Start by preheating your grill pan or outdoor grill to medium-high heat. While it's heating up, grab your boneless, skinless chicken breasts. Pat them thoroughly dry with paper towels-this helps them sear better and get that beautiful golden crust. Brush them lightly with olive oil on both sides. Generously season the chicken with salt and black pepper. Once the grill is hot, add the chicken. Let it cook for about 5 to 6 minutes on each side, or until it reaches an internal temperature of 165°F (74°C) and the juices run clear. After grilling, transfer the chicken to a cutting board and let it rest for at least 5 minutes. This resting time is crucial for keeping the chicken juicy. Once rested, slice it thinly against the grain.

Make the Garlic Butter: In a small mixing bowl, combine that lovely softened unsalted butter with the finely minced garlic, dried Italian herbs, and the red pepper flakes (if you're feeling spicy!). Stir everything together with a fork or small spatula until it's well combined and creamy.

Toast the Bread: Grab your thick-cut bread slices. Spread a generous layer of that delicious garlic butter on one side of each slice. Heat a large skillet or griddle over medium heat. Once hot, carefully lay each slice of bread, buttered side down, onto the hot surface. Toast for about 2 to 3 minutes, or until they're beautifully golden brown and crispy. Remove the toasted bread from the skillet and set aside.

Prepare the Fillings: While the bread is toasting, wash and gently pat dry your green leaf lettuce or Romaine leaves. Slice your ripe tomatoes into thick, even rounds. Give the tomato slices a little sprinkle of salt and pepper to bring out their natural flavor. If you're using optional cheese or avocado, get those ready too!

Assemble the Sandwiches: On the untoasted side of each slice of bread, spread a thin, even layer of mayonnaise. This adds moisture and a tangy base. Start layering your sandwich: place a few crisp

lettuce leaves on the mayo, followed by those juicy tomato slices, then a generous portion of the thinly sliced grilled chicken. If you're feeling extra indulgent, add slices of cheddar, provolone, Swiss cheese, or creamy avocado here. Top with another garlic butter-toasted slice of bread, buttered side up. Give the sandwich a gentle press to hold everything together. Slice in half if you prefer, or serve whole.

Tips for Success:

Pound Chicken Evenly: For even cooking, if your chicken breasts are very thick, you can lightly pound them to a uniform thickness (about $\frac{3}{4}$ inch) before seasoning and grilling.

Don't Overcook Chicken: Chicken breasts can dry out quickly. Use a meat thermometer to ensure they reach 165°F (74°C) and no more for optimal juiciness.

Rest the Chicken: This step is vital! Resting allows the juices to redistribute throughout the meat, keeping it moist and tender.

Generous Garlic Butter: Don't be shy with the garlic butter - it's a key flavor component and helps achieve that golden, crispy toast.

Warm Bread: Toasting the bread in a skillet with the garlic butter ensures maximum flavor and a perfect crunch.

Serving Suggestions and Pairings:

Crispy french fries or sweet potato fries

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6. Enjoy your mouthwatering creation - you've earned it!
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12. Serving Suggestions and Pairings: This Grilled Chicken Sandwich with Garlic Butter is hearty enough to be a complete meal on its own. However, it also pairs wonderfully with classic side dishes:
13. Crispy french fries or sweet potato fries
14. A fresh green salad with a light vinaigrette
15. Creamy coleslaw
16. A bowl of tomato soup for dipping
17. Crisp potato chips
18. For other fantastic chicken-centric meals, you might also enjoy:
19. My Easy : Cheesy Chicken Sliders with Marinara Garlic Butter for a fun, smaller bite.
20. Or my : Easy Cheese-Stuffed Chicken Wontons with Ranch: Golden, Crunchy, Addictive! for another amazing appetizer.
21. Storage and Leftover Tips: This Grilled Chicken Sandwich is truly best enjoyed fresh, immediately after assembly, to ensure the bread is crispy and the ingredients are at their peak. If you have leftover grilled chicken, store it separately from the bread and vegetables in airtight containers in the refrigerator for up to 3-4 days. You can then assemble fresh sandwiches as desired, toasting new bread slices. The garlic butter can be made ahead and stored in the refrigerator for up to a week.

22. **More Recipes You Will Love:** If you loved the simplicity and deliciousness of this chicken sandwich, you'll definitely want to explore some of these other fantastic chicken recipes:
23. For a lighter, yet incredibly flavorful chicken dish, try my [A Light, Tangy Chicken Salad I Actually Crave \(and There's No Mayo in Sight!\)](#).
24. If you're a fan of hearty, comforting chicken meals, my [This Cajun Chicken Sausage Gumbo is My Favorite Bowl of Southern Comfort](#) is a must-try.
25. And for a crowd-pleasing, easy dinner, these : [These Sheet Pan Quesadillas are My Favorite Way to Feed a Crowd](#) Fast are a lifesaver.

SWAPS & NOTES

Bread: Choose a sturdy bread that can hold up to the fillings and garlic butter.

Brioche or ciabatta rolls could also be excellent choices.

Butter: Unsalted butter is best so you can control the saltiness.

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/juicy-grilled-chicken-sandwich-with-garlic-butter-ultimate-treat/>