

Grilled Chicken Sandwich with Garlic Butter: Ultimate Comfort Food

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TIME
5-6 min

TEMP
165°F

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

8 slices thick-cut bread (sourdough, Texas toast, or a good country loaf work well)
½ cup (1 stick) unsalted butter, softened
2-3 cloves garlic, finely minced
1 teaspoon dried Italian herbs (oregano, basil, thyme blend)
½ teaspoon red pepper flakes (optional, for a subtle kick)
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

DIRECTIONS

- 1. Grill the Chicken:** Start by preheating your grill pan (cast iron works great!) or outdoor grill to medium-high heat. While it's heating up, pat your chicken breasts dry with paper towels to ensure a good sear. Lightly brush both sides of the chicken with olive oil and season them generously with salt and black pepper. Once the grill is hot, add the chicken breasts and cook for about 5-6 minutes per side, or until they reach an internal temperature of 165°F (74°C) and the juices run clear. After grilling, remove the chicken and let it rest on a cutting board for at least 5 minutes. This crucial resting period keeps the chicken juicy. Once rested, slice it thinly against the grain.
- 2. Make the Garlic Butter:** In a small bowl, combine the ½ cup of softened unsalted butter with the finely minced garlic, 1 teaspoon of dried Italian herbs, and the ½ teaspoon of red pepper flakes (if you're feeling spicy!). Stir everything together until all ingredients are well combined and the butter is fragrant.
- 3. Toast the Bread:** Grab your chosen bread slices. Generously spread the prepared garlic butter on one side of each slice. Heat a large skillet or griddle over medium heat (no need for extra oil in the pan). Carefully lay each slice of bread, buttered-side down, onto the hot skillet. Toast for about 2-3 minutes, or until they are golden brown and perfectly crisp. Remove the toasted bread and set it aside.
- 4. Prepare the Fillings:** Wash and thoroughly dry your green leaf lettuce or Romaine leaves. Slice your large, ripe tomatoes into thick, even rounds. To

enhance their flavor, give the tomato slices a little sprinkle of salt and black pepper. If you're using optional cheese slices or avocado, get those ready for assembly.

5. **5. Assemble the Sandwiches:** Lay out your toasted garlic butter bread slices. On the untoasted side of each slice, spread a thin, even layer of mayonnaise. Now, start layering your delicious fillings: Begin with a bed of lettuce leaves, followed by the juicy tomato slices. Next, add the thinly sliced grilled chicken. If you're feeling extra indulgent, now's the time to add your optional cheese slices (placed directly on the warm chicken to encourage melting) or slices of creamy avocado. Finally, top with another slice of the garlic-buttered bread, giving the sandwich a gentle press. Slice in half diagonally if you prefer, and get ready to enjoy!
6. **6. Enjoy your mouthwatering creation - you've earned it!**

SWAPS & NOTES

Bread Choices: While thick-cut bread is excellent for holding up to the fillings, feel free to use your favorite sturdy bread like brioche, challah, or even a crusty baguette sliced lengthwise.

Chicken Alternatives: If you don't want to grill, you can pan-sear or bake the chicken breasts.

Leftover rotisserie chicken, shredded and tossed with a pinch of seasoning, also works beautifully for a quicker assembly.

Garlic Butter Customization: For extra zing, add a squeeze of lemon juice to the garlic butter.

TIPS FOR SUCCESS

Pat Chicken Dry: This step is crucial for achieving a good sear and crispy exterior on your grilled chicken.

Rest the Chicken: Don't skip resting the chicken after grilling!

This allows the juices to redistribute, ensuring tender and moist slices.

Softened Butter: Ensure your butter is truly softened for the garlic butter mixture.

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

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