

## Triple Decker Chicken Bacon Ranch Sammich That's Loaded with Flavor

Triple Decker Chicken Bacon Ranch Sammich



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### INGREDIENTS

Boneless skinless chicken thighs  
Bacon  
Ranch dressing, homemade or store-bought  
Brioche bread  
Butter  
Tomatoes  
Romaine lettuce  
Chili powder  
Garlic salt  
Black pepper  
Paprika  
Naija Grille Spice Mix  
Onion powder  
Oil

### DIRECTIONS

1. Season the chicken: Season the chicken thighs with garlic salt, black pepper, paprika, chili powder, Naija Grille Spice Mix, onion powder, and a little oil. Make sure the chicken is coated well on all sides.
2. Cook the chicken: Bake or pan-fry the chicken until fully cooked and tender. Once done, let it rest briefly, then shred it into bite-sized pieces.
3. Mix with ranch: Transfer the shredded chicken to a bowl and mix it with ranch dressing until creamy and well coated. If you want to make it even more indulgent, stir in a little shredded cheese.
4. Cook the bacon: Cook the bacon on the stovetop or in the oven until crisp. Drain it on paper towels so it stays crunchy in the sandwich.
5. Toast the bread: Spread butter on the brioche bread and toast it with garlic butter on both sides until golden and crisp around the edges.
6. Prep the vegetables: Slice the tomatoes and wash the romaine lettuce. If you like, season the tomatoes and lettuce lightly for extra flavor.
7. Assemble the sandwich: Take three slices of toasted bread and spread ranch on all three slices. Add lettuce and tomato to the outer two slices. Top each of those with some of the chicken-ranch mixture and bacon.
8. Place the middle slice on top of one stacked side, spread ranch on the other side of that middle slice, and place the final topped bread slice on top to complete the triple decker.
9. Slice and serve: Secure with picks if needed, slice

carefully, and serve right away.

## SWAPS & NOTES

This recipe is easy to adapt depending on what you have on hand.

Chicken thighs: These stay juicy and flavorful, but chicken breast can work too if preferred.

Ranch: Homemade ranch adds extra flavor, but store-bought keeps things quick and easy.

Brioche bread: Brioche gives the sandwich a soft, rich texture, though thick-cut white bread or Texas toast can also work.

## TIPS FOR SUCCESS

Toast the bread well enough to give it structure.

Since this sandwich is packed with creamy filling and juicy vegetables, sturdy toasted bread helps keep everything from going soggy

too quickly.

Let the chicken cool just slightly before mixing it with ranch.

That way the ranch stays creamy instead of melting too much into the meat.

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