

CHICKEN BACON AVOCADO SANDWICH

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Servings: Up to 4
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Cooking Time: 40 Minutes
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INGREDIENTS

- 2 packs Farmer Focus Chicken Breasts
- 8 slices of bacon
- Brioche Buns
- Lettuce leaves
- 1 large tomato
- 1 medium onion

For Marinade

- 1/2 cup olive oil
- 1 tbsp white wine vinegar
- 1 tsp dried thyme
- 1 tsp garlic powder
- 1 tsp Dijon mustard
- pinch of cayenne pepper (optional)
- salt and pepper to taste

Avocado Spread

- 2 avocados
- 2 tsp lemon juice
- 1 tbsp white wine vinegar
- 2 tsp lemon juice
- 2 tsp Dijon mustard
- 1 clove garlic, minced
- pinch of cayenne pepper (optional)
- salt and pepper to taste

Developed By: Farmer Focus



DIRECTIONS

1. Whisk together chicken marinade ingredients.
2. Use a sharp knife to cut chicken breasts horizontally into cutlets. Place back into Farmer Focus package and pour marinade over chicken. Cover with foil or plastic wrap, then let marinate in fridge for 30 minutes.
3. While chicken marinates, combine all avocado spread ingredients and whisk together with a mixer or hand-mix with a whisk or spoon until smooth.
4. Fry up bacon in a pan until crisp. Use a paper towel to absorb grease and set bacon aside.
5. Heat a pan on medium heat and cook marinated chicken for 3-5 minutes on each side. (Remember: Fully cooked chicken should have an internal temperature on 165°F)
6. Spread Avocado spread on the bottom brioche bun, then add all your toppings, chicken, and bacon.

Tip – Don't put chicken or any wet ingredients, such as tomatoes, directly on the bottom bun to avoid making it soggy.

Optional – Toast brioche buns on a heated pan using butter.

7. Enjoy!