

Blackened Chicken Sandwich with Tabasco Pepper Mayo

Ingredients

- 4 pieces of boneless, skinless chicken breasts
- 2 tbsp canola oil
- 1/8 cup blackening spice
- Salt and pepper to taste
- 1 tbsp butter
- 2 medium red bell peppers
- 1 medium yellow onion
- 4 hamburger buns
- 1 bag LAY'S® Sour Cream & Onion Flavored Potato Chips

For Tabasco Mayo

- 1/2 cup mayonnaise
- 1 tbsp tabasco pepper sauce
- Salt and pepper

How to make it

1. Brush both sides of the chicken with oil and season with the salt, pepper and blackening spice.
2. Slice peppers and onions into thin strips and toss with 1 tablespoon of oil.
3. Place on grill, turning every two minutes until they reach desired tenderness.
4. Place chicken on grill for 5-7 minutes or until the meat reaches 165°F.
5. Make the tabasco pepper mayo sauce by combining the mayonnaise, tabasco pepper sauce and salt and pepper in a small bowl. Mix thoroughly.
6. During the last few minutes of grilling, lightly butter hamburger buns and toast on grill for 2



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
25 min	10 min	35 min	4

Made with



LAY'S® Sour Cream & Onion Flavored Potato Chips

to 3 minutes.

7. Place each chicken breast on a bottom bun.
8. Top with onions, peppers, tabasco pepper mayo and top bun.
9. Serve with LAY'S® Sour Cream and Onion Flavored Potato Chips.