

Blackened Chicken Sandwich with Tabasco Pepper Mayo

Ingredients

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

For Tabasco Mayo

- ½ cup mayonnaise
- 1 tablespoon 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 degrees Fahrenheit.
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
25 min



COOK
TIME
10 min



TOTAL
TIME
-



SERVING
-

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.