

INGREDIENTS

2 PERSON | 4 PERSON



Brioche Buns Contains: Wheat



1 | 2 Tomato

3

8.6 oz | 17.2 oz Fully Cooked Chicken Breasts



1 TBSP | 1 TBSP Mexican Spice Blend



¼ Cup 1½ Cup Monterey Jack Cheese Contains: Milk



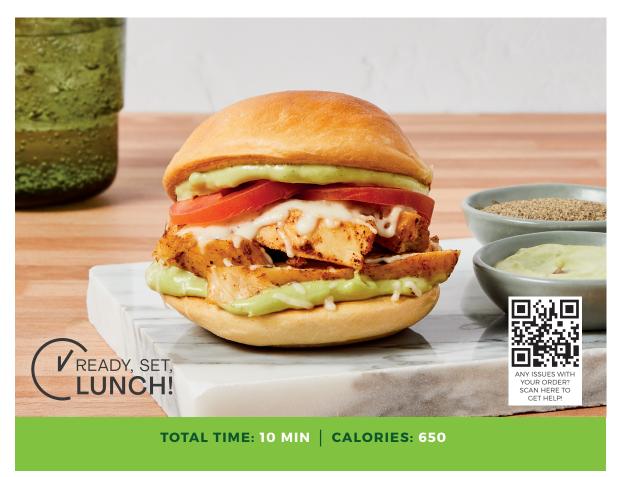
4 TBSP | 8 TBSP Guacamole



2 TBSP | 4 TBSP Mayonnaise Contains: Eggs

CHEESY CHICKEN & GUAC SANDOS

with Tomato & Monterey Jack





BUST OUT

· Paper towels · Small bowl

· Medium bowl · Kosher salt

Plastic wrap
Black pepper

Olive oil (1 tsp | 1 tsp)

LIME TIME

Have a lime (or lemon) hanging around? Add a squeeze to the creamy guacamole for extra-bright, citrusy flavor.

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CHEESY CHICKEN & GUAC SANDOS

with Tomato & Monterey Jack

INSTRUCTIONS

- · Halve buns; toast until golden brown.
- · Wash and dry produce.
- Slice tomato into 1/4-inch-thick rounds. Season with a pinch of salt.
- Pat chicken dry with paper towels. Thinly slice crosswise into strips.
- In a medium microwave-safe bowl, toss chicken with half the Mexican Spice Blend (all for 4 servings), a drizzle of olive oil, and a pinch of salt and pepper; sprinkle with Monterey Jack. Cover bowl with plastic wrap and microwave until chicken is warmed through and cheese melts, 1-2 minutes.
- · Meanwhile, in a small bowl, combine guacamole and mayonnaise.
- Spread cut sides of buns with creamy guacamole. Using tongs or a slotted spoon, fill buns with cheesy chicken; top with tomato.
- Divide sandos between plates and serve.

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