

MORTON & BASSETT SPICES®

Chipotle Chicken Sandwiches



- 4 slices of bread
- 1/2 teaspoon Morton & Bassett Chipotle Chili Powder
- 1/2 teaspoon Morton & Bassett Adobo Powder
- 1/2 cup Mayonnaise
- Juice from a quarter wedge of lime
- 8 slices of thin cut deli chicken breast
- 6 slices of Provolone cheese
- 1/2 a large avocado
- 4 slices of tomato
- 4-6 slices of red onion
- 2 leaves of romaine lettuce

Set slices of bread on a baking sheet. In a small bowl, mix-together Mayonnaise with Morton & Bassett Adobo Powder, Chipotle Chili Powder, and juice from a quarter wedge of lime. Spread the chipotle mayo on one slice of bread. On the other slice, layer sliced provolone with sliced chicken breast. Place the baking sheet in the oven and broil at 450°F until the cheese has melted, about 3-5 minutes. Layer the other half of your sandwiches with tomato, red onion, and avocado, and stack sandwich. Cut in half.



mortonbassett.com

