CAMPING WORLD

CHICHARRON CHICKEN & BACON SANDWICH

FEATURED PRODUCTS

Coleman Road Trip Grill & Griddle combo

Spatulas from the **Blackstone Griddle Essentials 5-Piece Kit**

Tongs from the **Blackstone E-Series 4-Piece Griddle Tool Kit**

PREP TIME	COOK TIME	TOTAL TIME
10 minutes	12 minutes	22 minutes

INGREDIENTS:

Sandwich Ingredients
1 breast of chicken
2-3 strips of bacon
1 bag of your favorite Chicharrones (for this recipe, we used regular)
1 head of lettuce
1 Brioche bun
Mayo or Mustard
Salt
Pepper
1 tsp paprika
1 tsp garlic salt
1 tbsp olive oil

INSTRUCTIONS

1. Drizzle your chicken breast with olive oil to evenly coat all sides.

2. Crush up your chicharrones in a bowl and add a dash of salt and pepper (the chicharrones will have salt in them, so you don't need a lot), garlic salt, and paprika.

3. Roll the chicken breast around in the bowl of chicharrones breading and set aside.

4. Heat your grill and griddle and place a little oil on the grill.

5. Cook the chicken, rotating often, until the internal temp reaches at least 165 .

6. Put the bacon on the griddle while the chicken is cooking. Cook it thoroughly until it's as crispy as you want.

7. Put the chicken and bacon aside and grab the brioche buns. I like to toast them on the griddle where we cook the bacon. They should be done in about 30 seconds of direct heat.

8. Use your favorite condiment on the buns before placing the chicken, then the bacon, on top. Then add lettuce, tomato, cucumbers, and any other toppings you desire.

9. Top with the other side of the bun, cut, and enjoy!