

## BBQ Chicken Sandwiches

### Ingredients:

6 Chick-fil-A® Grilled Chicken Filets (or as needed to create the amount needed for your meal)

16 oz Chick-fil-A® BBQ Sauce (available in 8oz tubs at Chick-fil-A restaurants)

Softened butter

4 sandwich buns (or bread of your choice)

Chick-fil-A® Dill Pickle Chips (substitute with alternate flavored pickle slices, if desired)

\*Optional sandwich toppings: place a spoonful of cole slaw or crispy onions (sourced from local grocery store) for added flavor and crunch to your sandwich!



### Directions:

Wash hands for 20 seconds using soap and warm water. **If not using chicken immediately, pop in the fridge as soon as possible after purchase and remove once ready for prep.**

1. Using clean hands or sharp knife, tear (or cut) the grilled filets into small-to-medium strips, and place in a medium sized sauce pan. Continue until all the filets have been shredded.
2. Add BBQ sauce to the saucepan, and place over medium heat. Stir occasionally, allowing the sauce to heat, and the chicken to continue to shred slightly as it absorbs the BBQ sauce.
3. Spread a light layer of butter to the sandwich buns, and toast lightly under the broiler setting of your oven.
4. Place bun bottoms on plates, and place pickle chips on the bottom toasted buns. Top with the hot BBQ Chicken mixture.
5. Top the chicken with suggested sandwich topping (if desired) and serve with Chick-fil-A side dishes and beverages of your choice. Enjoy!