



## Seven Feathers Casino Resort's STIX Grilled Chicken BLT\*

### Ingredients

#### STIX's Grilled Chicken BLT:

2 each 4 ounce boneless skinless chicken breast  
salt and pepper, to season  
salad oil, as needed  
2 each Baguettes, 7" long  
butter, as needed  
6 pieces crisp cooked bacon  
2 ounces Blue Cheese Crumbles  
avocado slices, as needed  
green leaf lettuce, as needed

tomato slices, as needed  
mayonnaise, as needed  
2 each dill pickle spears

\*Serves 2

\*Recipe created by Seven Feathers' Executive Chef Mark Henry.

### Directions

#### STIX's Grilled Chicken BLT:

- 1) Marinate the chicken in a little salad oil, season with salt and pepper; turn to coat well. Refrigerate 30 minutes or longer for extra flavor.
- 2) Grill chicken over medium heat 6 to 7 minutes per side or until cooked through, brushing with additional marinade, if desired. Hold to make the sandwich.
- 3) Split the Baguette and lightly butter. Toast buttered side down on the grill until golden brown.
- 4) Spread mayonnaise evenly on the bottom half of a toasted Baguette. Top with sliced tomato, lettuce, avocado, chicken, Blue Cheese Crumbles, and bacon. Spread mayonnaise evenly on the top half of a toasted baguette and top. Garnish with dill pickle spears.