Hawaiian Chicken Sliders with Garlic Mayo

Description

Warm Alexia French Rolls split and filled with salty teriyaki chicken, spicy pepper jack cheese, sweet grilled pineapple and a smear of garlic mayo to bring it all together. Add a side of Alexia Crispy Panko Onion Rings and HOLY SMOKES. Talk about Flavor town USA (channeling my Inner Guy Fieri)!

Not gonna lie… I started out with 8 French Rolls and one of them disappeared after it came out of the oven… strange how that happens.

Trust me when I say, you guys need to make this sandwich! It's a snap to throw together (thanks to the convenience of the Alexia frozen goodies) & MAN is it good!!!



Summary

Yield: 4
Prep Time: 30 minutes
Category: Poultry
Cuisine: American

Ingredients

- 1 bag of Alexia French Bread Rolls
- 4 chicken cutlets
- 1 cup teriyaki sauce of choice
- 1/3 cup Mayonaisse
- 1 clove garlic minced
- 4 rounds of pineapple
- 4 slices pepper jack cheese

Instructions

Preheat oven to 400°F.

Marinade the chicken cutlets in the teriyaki sauce for at least 30 minutes.

Mix together the mayonnaise and garlic and add a pinch of salt and pepper.

Set aside until ready to use.

Place Alexia Rolls on one cookie sheet & onion rings on a second cooking sheet and place into preheated oven.

Cook according to package instructions.

Preheat grill to medium high heat.

Spray grill with non-stick cooking spray and add chicken and pineapple rounds to grill.

Grill on both sides until grill marks appear and chicken is cooked to at least 170°F (should only take a few minutes on each side as the chicken cutlets are nice and thin).

Remove from grill and allow chicken to rest while slicing the grilled pineapple.

Cut pineapple rounds into quarters and set aside.

Slice chicken and set aside.

To Assemble:

Split the french rolls in half and place a few slices of teriyaki chicken on the bottom half of each roll.

Top with 2 squares of cheese and 1-2 quarters of pineapple. place back in warm oven until cheese melts.

Spread a teaspoon or 2 of garlic mayo on top half of rolls and top each of the bottom rolls with them.

Serve hot with additional teriyaki and garlic mayo if desired.

Oh, and of course some Alexia onion rings on the side!