

Rockin' Cajun Chicken Sandwich

4 Chicken Breasts, boneless & skinless -or-	1 ½ T. Canned Chipotle Chiles in adobo,
2 Chicken Breasts, sliced in half	minced
4 T. Cajun Seasoning	4 Slices (about 1 oz. ea.) Pepper Jack
2 T. Butter	Cheese
4 Sandwich Rolls	4 Lettuce leaves
1 C. Mayo	4 tomato slices
2 Cloves Garlic, minced & made into a paste	

Heat a large skillet over medium heat, and add the two tablespoons butter. Season each chicken breast with 1 about tablespoon Cajun seasoning. Use your judgement! While the chicken breasts are cooking, Combine the mayo, garlic, and chipotle. Toast sandwich rolls in the oven until light golden brown. Remove from oven, then add the cheese to the top half of the bun, and place under broiler until the cheese is nice and melted. Slather the chipotle mayo on the bottom of the bun, then top with cooked Cajun chicken breast, tomato and lettuce. Enjoy!

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