

TERIYAKI CHICKEN BURGER

4 personnes20 minutesMedium

Ingredients

- 4 Everything Buns
- Boneless skinless chicken breasts
- 1 bottle teriyaki sauce
- 4 leaves green leafy lettuce
- 8 slices tomato
- 4 slices sharp or mild Cheddar cheese

Preparation

- 1- Place chicken in a large bowl along with half of teriyaki sauce. Marinate at least 1-2 hours, turning once or twice.
- 2- Grill chicken breasts over medium heat about 9 minutes on each side or until done.
- 3- Baste with remaining teriyaki sauce while cooking, 2-3 times.
- 4- While the chicken cooks, toast the buns in the oven for 2-3 minutes.
- 5- Top each bun with lettuce, tomato, cheese and chicken breast

