

# GRILLED PINEAPPLE CHICKEN SANDWICHES

CF Pineapple Rings – 1 container

Olive oil – ¼ c

Chicken breasts – 4 ea (4–6 oz)

Jerk spice paste – 1 jar

CF Burger Topper – 1 container

Brioche buns – 4 ea

Olive oil (marinade) – ½ c

Garlic aioli – as needed

## INSTRUCTIONS

Yield: 4 Sandwiches

- Pound chicken to even thickness
- Mix chicken with jerk paste and oil; marinate 2 hr
- Toss pineapple with olive oil
- Grill pineapple until caramelized; set aside
- Grill chicken 5–6 min per side until 165°F
- Lightly toast buns
- Spread aioli on buns
- Layer lettuce, tomato, onion, chicken, and pineapple
- Top with bun and serve

