



Bacon Chicken Ranch Sandwich

Ingredients Needed for a Bacon Chicken Ranch Sandwich

- 1 package Aunt Millie's Hearth Whole Grain Hamburger Buns
- 4 thinly sliced chicken breasts
- Steakhouse seasoning
- 4 tablespoons Dijon mustard
- 4 tablespoons ranch dressing
- 4 slices Colby jack cheese
- 8 slices cooked bacon
- 4 leaves lettuce



Directions | Yield: 8 servings of Bacon Chicken Ranch Sandwiches

1. Preheat a medium sized oiled pan on medium heat
2. Sprinkle the chicken with the steakhouse seasoning, and cook golden brown, about 10-12 minutes. Top with cheese and cover until melted.
3. Spread 1 tablespoon each of mustard on the bottom of the hamburger bun, and 1 tablespoon of ranch dressing on the top of the hamburger bun.
4. Lay a leaf of lettuce on each bun, top with chicken, bacon slices, and bun lid.
5. Serve and enjoy your Bacon Chicken Ranch Sandwich!

