



CHEESY BUFFALO CHICKEN SANDWICH

Servings: 2

Prep Time: 10 minutes

Cook time: 10 minutes, depending on size of chicken thighs

INGREDIENTS:

2 good sized chicken thighs, skinless and boneless

60ml hot sauce (we used Frank's Original)

50g butter

½ tsp caster sugar

A handful shredded iceberg lettuce

2 cheese slices

A few thin slices red onion

2 buns (we used brioche), lightly toasted

This is obviously based on the famous buffalo sauce from New York which is usually used to coat deep fried wings. Grilling the chicken keeps it lighter and of course, adds a smoky flavour.

METHOD:



1. Make the buffalo sauce by melting the butter in a small saucepan with the sugar and hot sauce until combined. Set aside.
2. If the chicken thighs vary a lot in thickness, it's useful to bash them with something heavy to even out the width and ensure they cook evenly on the grill. Place the thighs in a dish and pour over half the sauce. Rub all over the chicken to make sure it is well coated.

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METHOD CONTINUED:

- 3.** Light the Jupiter Outback Barbecue and set two of the gas burners to medium-high. Once the grill is hot, cook the chicken thighs for around 5-8 minutes per side (chicken thighs vary greatly in size so make sure the chicken is cooked through before serving).
- 4.** To make the sandwiches, place some lettuce and red onion onto each bun and top with a cheese slice. Dip the chicken into the remaining buffalo sauce and add to the sandwiches before drizzling with the remaining sauce and topping with the bun lids.

