

## **TANDOORI BARBECUE GRILLED CHICKEN NAANWICH**

- 1 ea Chicken breast marinated, grilled
- 1 ea Naan bread toasted
- Tandoori Barbecue Sauce
- 1 Tbsp Tandoori masala
- 8 fl-oz Sweet Baby Ray's Citrus Chipotle Barbecue Sauce
- 8 fl-oz yogurt
- 6 slices Cucumber
- 3 slices Red onions
- 2 fl-oz Cilantro leaves

1. Grill chicken on char-grill and toast naan bread on seasoned griddle.
2. Remove chicken from grill and slice thinly, spread naan bread with Tandoori Barbecue Sauce, layer with sliced grilled chicken, cucumber slices, and cilantro leaves.
3. Remove from griddle and pick on each side of the middle and cut in half on the bias.

### **ADDITIONAL INFORMATION**

**Serving Size**

**1**