

# Dilly Chicken Sandwiches

Orien Major - Hinton, AB

*TasteOfHome.com/simple - June/July 2019*

## Servings: 4

*4 (4 ounce ea) boneless/  
skinless chicken breasts  
6 tablespoons butter,  
divided  
1 clove garlic, minced  
3/4 teaspoon dill weed,  
divided  
8 slices (1/2-inch thick)  
French bread  
1/4 cup cream cheese,  
softened  
2 teaspoons lemon juice  
4 lettuce leaves  
8 slices tomato*

Flatten the chicken to 1/4-inch thickness. Set aside.

In a large skillet, saute' the garlic and 1/4 teaspoon of dill in three tablespoons of butter for 1 minute. Add the chicken. Cook over medium heat until the juices run clear, 3 to 4 minutes on each side. Remove and keep warm.

Spread both sides of the bread with the remaining butter. In a large skillet or on a griddle, grill the bread on both sides until golden brown.

Meanwhile, in a small bowl, combine the cream cheese, lemon juice and the remaining 1/2 teaspoon of dill. Spread on one side of the grilled bread. Top with the remaining bread.

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Per Serving (excluding unknown items): 2744 Calories; 50g Fat (16.7% calories from fat); 83g Protein; 483g Carbohydrate; 30g Dietary Fiber; 62mg Cholesterol; 5767mg Sodium. Exchanges: 31 Grain(Starch); 0 Lean Meat; 2 1/2 Vegetable; 0 Fruit; 10 Fat.