

Chicken Sandwiches with French Fries

French Fries:

Preheat oven to 450 degrees F (230 degrees C).

Cut potato into wedges.

Soak the potato wedges in cold water for a couple minutes, then pat them dry with a paper towel.

Put the wedges in a bowl and coat them in olive oil. Put them on a sheet pan and sprinkle them with salt, or garlic salt.

Bake for 20 minutes in your oven, then turn them and cook for 20 more minutes.

Bacon:

Cut your bacon strips in half and fry them in a skillet.

Put the pieces on a plate and set them aside.

Chicken:

Slice the chicken breasts in half so that you have 2 thinner pieces of chicken. This is easiest to do when the chicken is still a little frozen.

Sprinkle the chicken with salt and pepper.

Saute the chicken in the bacon grease. It adds really great flavor.

Make sure you cook the chicken breasts through.

Cook them on medium/high heat for about 4 minutes per side.

Put the chicken breasts on a plate.

Bread:

Toast your bread.

It is big, you may need to toast it one end then turn it and toast it on the other.

Build your sandwich:

Spread a thin layer of the golden honey mustard sauce on each piece of toasted sour dough bread (it is incredible).

Then add a piece of chicken, some bacon and a piece of cheese.

Put the sandwiches, open faced, on a sheet pan and put them under the broiler in the oven for 2 minutes... just enough time to melt the cheese. Do not leave them and walk away, they will burn. Stay with them.

Then add some slices of avocado and add the top piece of toasted bread.

Plate: Place the sandwich on a plate with a side of fries. Enjoy!!