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## BBQ Bacon Pepperjack Chicken Sandwich ••

A delicious and flavorful chicken sandwich with BBQ sauce, bacon, pepperjack cheese, and a soft bun. Perfect for a quick and satisfying meal.

**Recipe Type:** Standard

**Prep Time:** 15 mins

**Cook Time:** 20 mins

**Total Time:** 35 mins

**Recipe Yield:** 500 grams

**Number of Servings:** 4

**Serving Size:** 125 g

### Ingredients

5 oz	bbq bacon pepperjack chicken
2 oz	bbq sauce
4 slices	cheese
4 pieces	bun
2 oz	chips

2 oz	ketchup
1 oz	mustard
1 oz	mayo

## Directions

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### Step 1

Grilling

Preheat the grill or stovetop grill pan.

**Prep Time:** 5 mins

**Cook Time:** 10 mins

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### Step 2

Grilling

Grill the BBQ Bacon Pepperjack Chicken until cooked through, about 5-7 minutes per side.

**Prep Time:** 0 mins

**Cook Time:** 10 mins

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### Step 3

Grilling

Toast the buns on the grill or in a toaster.

**Prep Time:** 0 mins

**Cook Time:** 2 mins

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## Step 4

Spread BBQ sauce on the bottom bun.

**Prep Time:** 0 mins

**Cook Time:** 0 mins

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## Step 5

Place the grilled chicken on top of the BBQ sauce.

**Prep Time:** 0 mins

**Cook Time:** 0 mins

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## Step 6

Add a slice of cheese on top of the chicken.

**Prep Time:** 0 mins

**Cook Time:** 0 mins

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## Step 7

Spread mayo on the top bun and place it on top of the cheese.

**Prep Time:** 0 mins

**Cook Time:** 0 mins

## Step 8

Serve the BBQ Bacon Pepperjack Chicken Sandwich with chips, ketchup, and mustard on the side.

**Prep Time:** 0 mins

**Cook Time:** 0 mins

## Nutrition Facts

**Calories:** 450 kcal

**Fat:** 18 g

**Protein:** 30 g

**Carbohydrates:** 40 g

## Nutrition Facts

### Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
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Protein	30 g	176.47%	176.47%
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## Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	40 g	72.73%	80%
Fibers	2 g	5.26%	8%
Sugars	8 g	N/A	N/A
Lactose	0 g	N/A	N/A

## Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	5 g	N/A	N/A
Saturated Fat	8 g	36.36%	47.06%
Fat	18 g	64.29%	72%
Cholesterol	80 mg	N/A	N/A

## Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	10 iu	1.11%	1.43%
Vitamin C	2 mg	2.22%	2.67%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin B6	15 mg	1153.85%	1153.85%
Vitamin B12	20 mcg	833.33%	833.33%
Vitamin E	6 mg	40%	40%
Vitamin D	0 mcg	0%	0%

## Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	900 mg	39.13%	39.13%
Calcium	20 mg	2%	2%
Iron	10 mg	125%	55.56%
Potassium	500 mg	14.71%	19.23%
Zinc	15 mg	136.36%	187.5%
Selenium	25 mcg	45.45%	45.45%

## Recipe Attributes

### Events

Barbecue

Game Day

### Kitchen Tools

Microwave

Slow Cooker

### Course

Appetizers

Side Dishes

Salads

Snacks

Sauces & Dressings

### Cultural

Chinese New Year

Diwali

Easter

Halloween

### Cost

Under \$10

\$10 to \$20

\$20 to \$30

\$30 to \$40

\$40 to \$50

### Demographics

Kids Friendly

Teen Friendly

### Meal Type

Lunch

Dinner

Snack

### Difficulty Level

Easy

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