



## Grilled Chicken Caesar Sandwich

*Deeply charred mustardy chicken thighs are paired with a crunchy and refreshing fennel-basil slaw for the ultimate summer-night chicken sandwich. Makes 4 sandwiches.*

### INGREDIENTS

- 1 Tbsp Dijon mustard
- 2 tsp Worcestershire sauce
- 2 garlic cloves, finely grated
- 2 Tbsp plus 2 tsp fresh lemon juice
- 2 tsp freshly ground black pepper, plus more
- ½ cup plus 2 tsp extra virgin olive oil, plus more for grill
- 6 Tbsp mayonnaise
- ¼ cup chopped cornichons (about 9)
- Kosher salt
- 4 large skinless, boneless chicken thighs (about 1 ½ lb)
- 4 brioche buns, split
- 1 medium fennel bulb, halved, thinly sliced, fronds coarsely chopped
- 1 cup basil leaves, torn

### DIRECTIONS

1. Whisk mustard, Worcestershire sauce, garlic, 2 Tbsp lemon juice, and 2 tsp pepper in a medium bowl. Stream in ½ cup oil, whisking constantly until emulsified. Transfer half of marinade to a small bowl, then whisk in mayonnaise and cornichons; season dressing with salt. Set aside.
2. Season chicken thighs all over with salt and place in bowl with remaining marinade; turn to coat. Let sit at room temperature, turning occasionally, at least 30 minutes or cover and chill up to 4 hours.
3. Prepare a grill for medium-high heat; lightly oil grate. Grill chicken, turning halfway through, until deeply browned and cooked through, 8-10 minutes. Transfer to a platter and let rest 5 minutes.
4. Meanwhile, grill buns, cut side down, until lightly toasted, about 30 seconds. Transfer to platter with chicken.
5. Toss sliced fennel, fennel fronds, basil and remaining 2 tsp oil and 2 tsp lemon juice in a medium bowl to combine; season with salt and pepper.
6. Spread reserved dressing over cut sides of each bun. Assemble sandwiches with buns, chicken and fennel salad.

