



FUSTINI'S[®]

Pineapple Glazed Chicken Breast Sliders

Ingredients

- 4 skinless and boneless chicken breasts, cut into 3-ounce pieces for slider size, leave whole for full entrée
- 8 buns, slider or burger size
- iceberg lettuce
- fresh sliced tomato
- brie cheese
- grilled pineapple
- Marinade

Marinade

- 1/4 cup pineapple juice
- 1 tablespoon [Fustini's Mango Balsamic Vinegar](#)
- 1 shallot - sliced thin
- 1 clove garlic - sliced thin
- 2 tablespoons [Fustini's Pineapple Mango Habanero Jam](#)
- dash soy sauce
- 1/2 teaspoon [Fustini's Toasted Sesame Seed Oil](#)

Directions

Step 1.

Marinate the chicken breasts overnight in the refrigerator.

Prepare a hot grill. Remove chicken from marinade and pat dry with paper towels. Place onto grill and grill each side for 2 to 4 minutes or until internal temperature reaches 165 degrees. Immediately remove chicken from grill and brush with reserved glaze. Place on slider bun with lettuce, tomato, Brie cheese and grilled pineapple.

Step 2. Marinade

Mix all ingredients together thoroughly. Place 1/4 cup of this marinade into a small sauce pan and bring to a simmer. Simmer for 10 minutes, stirring often. Let cool. The rest of the marinade will be used on the chicken.