



## Hot Buffalo Chicken, Bacon, and Cheese Sandwich

READY IN



40 min.

SERVINGS



8

CALORIES



664 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

### Ingredients

- 6 slices bacon
- 2 tablespoons buffalo wing sauce hot
- 3 cups meat from a rotisserie chicken shredded
- 1 loaf bread italian cut in half lengthwise
- 0.5 cup mayonnaise
- 8 slices pepper jack cheese
- 0.3 cup cup heavy whipping cream sour

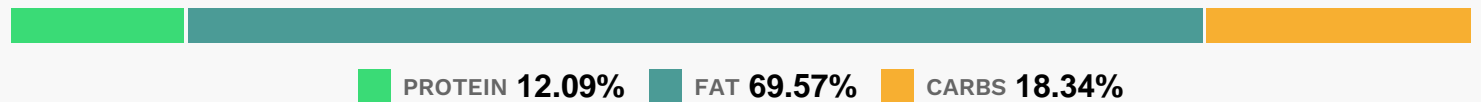
## Equipment

- bowl
- frying pan
- paper towels
- oven
- aluminum foil

## Directions

- Preheat an oven to 325 degrees F (165 degrees C).
- Place the bacon in a large, deep skillet; cook over medium-high heat, turning occasionally, until evenly browned.
- Drain the bacon slices on a paper towel-lined plate.
- Combine the mayonnaise, sour cream, and hot sauce in a small bowl.
- Spread both halves of the bread with the mayonnaise mixture.
- Place chicken on bottom half of bread; layer bacon and cheese on top of chicken. Fold the top half of the bread over the bottom, and wrap with foil.
- Bake for 20 to 25 minutes.
- Add a layer of red pepper slices on top of the bacon and cheese, if desired.
- Cut into slices, and serve.

## Nutrition Facts



## Properties

Glycemic Index:9.63, Glycemic Load:0.08, Inflammation Score:-3, Nutrition Score:9.8126086851825%

## Nutrients (% of daily need)

Calories: 663.64kcal (33.18%), Fat: 51.15g (78.69%), Saturated Fat: 21.27g (132.92%), Carbohydrates: 30.32g (10.11%), Net Carbohydrates: 28.34g (10.31%), Sugar: 17.93g (19.92%), Cholesterol: 71.48mg (23.83%), Sodium: 681.07mg (29.61%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 20.01g (40.01%), Vitamin B3: 6.12mg

(30.6%), Vitamin K: 24.09µg (22.94%), Phosphorus: 208.65mg (20.86%), Selenium: 13.05µg (18.64%), Calcium: 170.53mg (17.05%), Vitamin B2: 0.21mg (12.46%), Folate: 43.13µg (10.78%), Vitamin B6: 0.21mg (10.64%), Vitamin B1: 0.16mg (10.42%), Zinc: 1.54mg (10.25%), Iron: 1.82mg (10.13%), Fiber: 1.98g (7.93%), Potassium: 264.43mg (7.56%), Vitamin B12: 0.42µg (7%), Magnesium: 26.61mg (6.65%), Vitamin B5: 0.57mg (5.7%), Vitamin A: 280.8IU (5.62%), Vitamin E: 0.74mg (4.93%), Vitamin D: 0.3µg (2.03%), Copper: 0.04mg (1.9%)