## **Ciabatta Chicken Sandwich**

Recipe Yield: 4 sandwiches Portion Size: 1 sandwich

## **Ingredients**

2 T - Canola oil

2 each, julienned - Large Sweet Onions

tt - Kosher salt

tt - Freshly ground black peppers

4 each - Chicken breasts

4 each - Rosina stuffed peppers

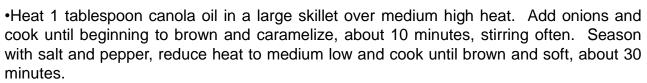
4 T - Roasted garlic and herb dressing

4 each - Square ciabatta rolls

8 slices - Beefsteak tomatoes, sliced

4 large leaves - Green leaf lettuce

## **Directions:**



- •Meanwhile, turn on grill to medium high or heat grill pan over medium high heat. Drizzle chicken breasts and stuffed peppers with 1 tablespoon canola oil then season with salt and pepper.
- •Grill until chicken is cooked through and peppers are slightly charred and heated through. Let rest on a plate covered with aluminum foil until ready to build sandwich.
- •Slice ciabatta buns in half and toast on the grill, if desired. Place one leaf of lettuce on the bottoms. Top with 2 tablespoons of warm caramelized onions and two tomato slices.
- •Slice chicken breasts in half lengthwise and arrange on sandwich. Split peppers lengthwise and arrange on top of chicken.
- •Drizzle Roasted Garlic and Herb Dressing over the top of the sandwich or serve it on the side.
- •Place bun top on sandwich and serve hot. Add Potato Salad on the side.

ITEM	CBI#	COST
Perdue/Harvestland B/S Breast Single Lobe	6 oz Chicken	
breasts	226110	\$ 1.76
Rosina stuffed peppers	296062	1.08
Tribeca Striato Roll	302830	0.68
Sally Sherman Redskin Potato Salad	198039	0.26
Lettuce, tomato, onion, seasoning, etc.		0.22
	TOTAL ENTREE COST	\$ 4.00

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