

Hot Brown Turkey Sandwich on Toasted Ciabatta



Ingredients

- 18 oz. Golden Pan Roasted Turkey Breast, thinly sliced (CBI # 238053 Perdue Golden Brown Pan Roasted Turkey Breast)
- 12 slice(s) tomato
- 10 slice(s) bacon, cooked and crumbled
- 1 tsp. salted butter
- 3 tbsp. all-purpose flour
- 1 1/2 c. low fat milk
- 1/2 c. shredded cheddar cheese
- 1/2 tsp. each of salt and black pepper
- 1/4 tsp. each of onion powder and garlic powder (CBI # 138041 and 138008)
- 1/4 c. parsley, chopped (CBI # 140197 Litehouse Fresh Freeze Dried Parsley)
- 6 slice(s) Ciabatta bread, toasted (CBI # 302830 Tribeca Stirato Square Sandwich Roll)
- 1/4 tsp. paprika (CBI # 140192 CBI Paprika)

Preparation

1. To make sauce: melt butter in a small saucepan over medium heat. Stir in flour; gradually add milk, stirring with a whisk until blended. Cook until thick (about 10 minutes), stirring constantly.
2. Remove from heat; add cheese, stirring until cheese melts. Stir in remaining ingredients.
3. To make sandwiches: preheat broiler. Arrange toast on a half sheet tray. Top each toast slice with 2 ounces turkey and 2 tomato slices.
4. Spoon Cheddar Cheese Sauce evenly over tomatoes, and sprinkle with bacon and paprika. Broil until lightly browned