



Italian Chicken Sandwiches

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Serves 4

Ingredients:

4 Ciabatta rolls sliced
2 tsp Olive Oil
Sea Salt and freshly cracked Black Pepper
1 large clove of Garlic lightly smashed
4 Chicken Cutlets
4 slices Provolone Cheese
Roasted Red Bell Pepper Strips
(find near pickles and olives in the supermarket)
1 cup fresh Arugula
Basil Remoulade (recipe Follows)



For the Remoulade:

½ cup Mayonnaise
1 tsp Lemon Juice
1 tsp liquid from the Roasted Red Bell Pepper Strips jar
1 small clove of Garlic grated or pressed with a garlic press
5 tsp chopped fresh Basil

Directions:

Combine the remoulade ingredients and refrigerate until ready to serve.

Lightly pound the chicken cutlets so they are the same thickness throughout. Lightly salt and pepper the cutlets. Heat the olive oil in a skillet. Add the garlic clove and sauté until browned. Remove the garlic cloves and discard. Add the chicken cutlets to the pan and cook for 2-3 minutes per side or until juices run clear. Remove to a plate, cover with foil and allow to rest for 5 minutes.

Heat a broiler.

Spread some of the remoulade on the roll bottoms and place a chicken cutlet on each roll (you may wish to cut the cutlets in half to fit within the bread). Put some of the roasted red bell pepper strips on top of each sandwich. Top each sandwich with a piece of provolone. Place the sandwiches on a baking sheet under the broiler to melt the cheese. Top with arugula. Spread some of the remoulade on each roll top and place the roll tops on all of the sandwiches. Serve immediately.