



CAESAR CHICKEN CIABATTA CLUB

GRANDE[®]
CHEESE COMPANY

Something new for the Caesar sandwich crowd. This toasted sandwich pairs grilled chicken, melted Fresh Mozzarella and pancetta together with the bold garlicky flavor of Caesar dressing and rich sun-dried tomatoes.

INGREDIENTS:

Caesar Chicken Ciabatta Club:

- 1 Ciabatta roll, sliced
- 1 oz. (2 tbsp.) Caesar dressing
- 3 oz. (1 filet) Chicken breast fillet, grilled, diagonally-sliced
- 1 1/2 oz. (3 slices) Grande Cepponelli Fresh Mozzarella, 1/4-inch slices (about 1/2 oz. each)
- 1/4 oz. (3 slices) Pancetta, sliced, cooked
- 1 leaf Green leaf lettuce
- 1 oz. (2 tbsp.) Sun-dried tomatoes in oil, julienne-cut, drained

YIELD:

One Sandwich

DIRECTIONS:

Caesar Chicken Ciabatta Club:

1. Place 1 ciabatta roll, cut sides up, on flat work surface. Spread 1 tbsp. Caesar dressing on each half.
2. Arrange 3 oz. sliced chicken on bottom half of roll; top with 2 slices Grande Cepponelli Fresh Mozzarella. Arrange 1 slice Grande Cepponelli Fresh Mozzarella on top half of roll.
3. Bake open-face in an impingement oven at 450°F for 1 to 1 1/2 minutes, in a deck oven at 450°F for 2 to 2 1/2 minutes, or until cheese is melted.
4. Layer 3 pancetta slices, 1 lettuce leaf and 1 oz. sun-dried tomatoes on bottom half of roll. Close sandwich, slice in half. Serve.

