



## CAESAR CHICKEN CIABATTA CLUB

GRANDE<sup>®</sup>  
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 filet, 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.

