

Italian Chicken Sandwich



All my favorite Italian flavors in every bite

Serves 4

4 boneless, skinless chicken breasts	2T Dijon mustard	1 large roasted red bell pepper, sliced
salt and pepper	8 slices thick cut bacon, cooked	1 focaccia bread, your favorite flavor, cut into 4 large sandwich wedges and then each wedge sliced through the middle
garlic powder	4 tomato slices	
1T canola oil	8 fresh basil leaves	
1/4c mayonnaise	4 slices fresh mozzarella, bufala (if possible)	

Preheat oven to 350. Season chicken with salt, pepper and garlic powder. Heat canola oil in oven~proof skillet and sauté chicken until browned on both sides. Place skillet in oven and bake 22~25 minutes or until chicken is cooked through and juices run clear when pierced with a fork. Allow to cool and thinly slice.

Mix together mayonnaise and Dijon. Spread on both sides of bread. Place chicken on bread, top with 2 slices bacon, 1 tomato slice, 2 basil leaves, 1 slice fresh mozzarella cheese and 1~2 slices of roasted red bell pepper and top with other side of bread.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by



Debbie Spangler ~ Certified Personal Chef

www.yummyissimo.com ~ debbie@yummyissimo.com