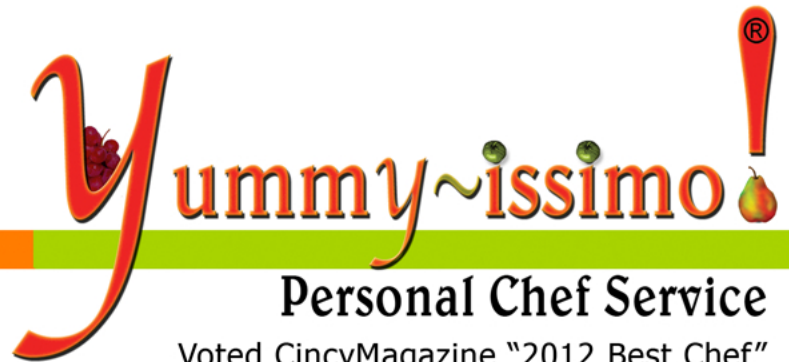


Italian Chicken Sandwich



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 4

4 boneless, skinless
chicken breasts

salt and pepper

garlic powder

1T olive oil

1/4c mayonnaise

2T Dijon mustard

8 slices thick cut bacon,
cooked

4 tomato slices

8 fresh basil leaves

4 slices fresh mozzarella,
bufala (if possible)

1 large roasted red bell
pepper, sliced

1 focaccia bread, your
favorite flavor, cut into 4
large sandwich wedges
and then each wedge
sliced through the middle

Preheat oven to 350. Season chicken with salt, pepper and garlic powder. Heat olive 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, then slice thinly.

Mix together mayonnaise and Dijon. Spread on both sides of bread. Place sliced 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