

Jersey Po' Boy Sandwich



Jersey style Po' Boy with chicken salad in a sweet curry mayonnaise.

Serves 4

4c chicken breast, cooked, diced	1c red grapes, cut in half	1/3c brown sugar
1/4c red onion, finely diced	1/2c pecans, toasted	1t curry powder
2T celery, thinly sliced	2 sweet banana peppers, sliced	1/2c mozzarella cheese, shredded
1 garlic clove, finely diced	salt and pepper	4 hoagie rolls
	1c Hellman's Mayonnaise	

Preheat broiler. Split roll down the middle and pull out the middle bread. Set aside.

Mix together chicken, onion, celery, garlic, grapes, pecans, banana peppers and salt and pepper. In separate bowl, mix mayonnaise, brown sugar and curry powder until well blended.

Mix chicken salad and mayonnaise together. Fill hoagie roll with chicken salad and top with mozzarella cheese. Broil 3~4 minutes or until cheese is browned and bubbly.

Prepare Ahead Tip

Chicken salad can be made ahead and refrigerated up to 72 hours.

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