



Mediterranean Sandwiches

Estimated Prep Time: 10 min

Estimated Cook Time: 10 min

Makes 2 servings

The chicken can be freshly grilled, or use roasted chicken you have in the fridge.

Ingredients:

Whole-Grain Focaccia Bread or 4 slices any other crusty Whole-Grain Bread

Olive Oil

1 roasted Red Pepper from the jar, drained and well sliced

1 Portabella Mushroom Cap, wiped clean and sliced

6 black Greek Olives, pitted and chopped

1/4 small Red Onion, sliced

1 large cooked boneless, skinless Chicken Breast, sliced on the diagonal

1 tbsp soft Goat Cheese

Cooking Materials:

Large Skillet

Directions:

1. Slice the Focaccia to make 2 sandwiches. Brush with a little olive oil on the cut side and set aside.
2. In a large skillet, drizzle a little olive oil. Heat over medium-high heat, then add the pepper, mushroom, olives, and onion. Cook, stirring frequently, until the onion is crisp and tender. Add the chicken and toss together. Remove from skillet and set aside.
3. Place the bread in the skillet, oiled-side down, and grill for 2 to 3 min. Remove and spread the goat cheese on each slice. Top with the chicken and vegetable mixture.