

# THE TUSCAN CHICKEN CIABATTA

This savory chicken is perfectly paired with the sweet tang of roasted red peppers, the fresh zest of arugula, and the creaminess of melted Monterey Jack cheese, all tucked into a rustic ciabatta roll. Complement it with a side of fresh broccoli salad for a complete meal.



## Ingredients:

- 10 ea. Fully Cooked Grilled Italian Herb Chicken Breast
- 10 ea. ciabatta rolls
- 5 oz. arugula
- 1 jar roasted red peppers
- 10 slices Monterey Jack cheese
- 3 lbs. Broccoli Toss Base with Bacon
- 4 crowns broccoli

## Instructions:

1. Heat chicken to 165°F
2. Toast ciabatta rolls
3. Melt cheese on top of chicken in oven if desired
4. Assemble sandwiches with chicken, roasted red pepper, and ½ oz. arugula
5. Plate a side of prepared broccoli

Product	Description	Code #	Pack Size
 Fully Cooked Grilled Italian Herb Chicken Breast	This fully cooked chicken breast arrives infused with a blend of Italian herbs and garlic. Juicy with a hint of citrus, it's a culinary shortcut bursting with fresh-cooked taste.	LIMA – 15115	12 lb
 Broccoli Toss Base with Bacon	This ready-to-use base features a creamy, sweet dressing combined with real bacon bits, golden raisins, tender onions, and a touch of lemon. Simply add fresh broccoli florets and, voilà, a sensational side dish in minutes!	LIMA – 69963 GRAND RAPIDS – 630509	4/3 lb 4/3 lb

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian



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