

This succulent, flavorful chicken is perfectly complemented by the savory sweetness of roasted red peppers, the fresh, peppery bite of arugula, and the creamy texture of Monterey Jack cheese, all nestled within a robust ciabatta roll. Serve with a side of fresh broccoli salad for a complete meal.



Ingredients:

- 5 oz. Diced Grilled Italian Herb Chicken Breast
- 10 ea. ciabatta rolls
- 5 oz. arugula
- 1 jar roasted red peppers
- 10 slices Monterey Jack cheese
- 3 lbs. Sandridge® 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
Simply Crafted™ Diced Grilled Italian Herb Chicken Breast	Tender fully cooked boneless, skinless chicken breast flavored with lemon juice, garlic and spices.	107507	6/16 oz. Trays
Sandridge® Broccoli Toss Base with Bacon	A delicious assortment of onions, raisins, and real bacon bits in a sweet creamy dressing to be combined with your fresh broccoli florets.	154200	4/3 lb













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