

# CHICKEN PESTO SANDWICHES



- INGREDIENTS:**
- Ciabatta Rolls
  - Chicken Breast
  - Fresh Basil
  - Pine Nuts
  - Lemon Juice
  - Salt + Pepper
  - Arugula
  - Mozzarella
  - Avocado
  - Tomatoes on the Vine
  - Balsamic Vinegar

## STEP ONE: Marinate the Chicken

Clean the chicken breasts and cut into thin, scallopini-style pieces.

Make the pesto by finely chopping a handful of fresh basil and some pine nuts. Stir into the chicken with some olive oil, lemon juice, salt, and pepper, then let it sit for about 30 minutes.



## STEP TWO: Sandwich Prep

Toast the bread in the oven, unless you own a toaster, in which case that may work too.



Cut the tomatoes, avocado, and mozzarella cheese into thin slices.



Rinse the arugula if pesticides are a concern that you have.

## STEP THREE: Cook the Chicken

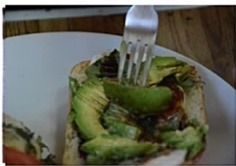
Pour some oil in a pan over medium-high and heat until shimmering.

Pan fry the chicken until it is done all the way through (about 70 minutes). If you want to give your friends and yourself food poisoning, cook the chicken until it is al dente (about 6 minutes).



## STEP FOUR: Assemble

Start to put everything together with a handful of arugula on the bottom half of the sandwich.



On the top half, put a few slices of cheese so that they melt on the hot bread, then add a couple of fresh basil leaves and a drizzle of balsamic vinegar.



Use a fork to smash two or three avocado pieces into the now-melting cheese.



Place some chicken on top of the arugula, add a few tomato slices, then smash the whole sandwich together.



## STEP FIVE: ... Eat