

Caprese Chicken Sandwiches



Serves 2 Prep 10 mins

No cook

Easy

Ingredients

2 ciabatta rolls
1 small garlic clove
1½ tbsp basil pesto
2 ripe tomatoes, sliced
10 basil leaves
2 cooked chicken breasts, skin removed, sliced
100g reduced-fat mozzarella, sliced
60g salad leaves
2 tsp balsamic glaze

For the pesto

40g fresh basil leaves
25g grated pine nuts
25g grated parmesan
3 tbsp olive oil

1. Halve the ciabatta rolls and lightly toast, then rub the garlic clove over the cut sides.
2. Spread the pesto over the roll bases, then top with the tomatoes, basil leaves, chicken, mozzarella slices, and leaves. Drizzle over the balsamic and sandwich with the roll tops, then serve.

For the pesto: Take 40g fresh basil leaves, 25g toasted pine nuts, 25g grated parmesan, 3 tbsp olive oil and blitz.