

# Chicken Caesar Sub Rolls



**Serves 4    Prep 20 mins**

**No cook**

**Easy**

## **Ingredients**

200g cooked chicken (leftover roast chicken works well), shredded  
4 sub rolls  
2 tbsp butter, softened or use hummus  
1 Little Gem lettuce, finely shredded  
¼ cucumber, halved, then thinly sliced into half-moons  
handful of chives, finely chopped

## **For the dressing**

4 tbsp natural yogurt  
2 tbsp olive oil  
½ lemon, juiced  
25g parmesan, finely grated

1. First, combine the dressing ingredients in a bowl, and season with black pepper. Add some salt. Taste before adding. Stir in the chicken.
2. Split the sub rolls using a serrated knife, being careful not to go all the way through. Spread over the butter or hummus, then stuff with the shredded lettuce and chicken mixture. Top with the cucumbers and chives. Serve on a plate or if using for a picnic, wrap in baking parchment to pack into a lunchbox.