

Chicken Tricolore Focaccias



Serves 4 Prep 20 mins

Cooking 15 mins

Easy

Ingredients

40g pine nuts
750g focaccia
5 tbsp fresh pesto
2 tbsp mayonnaise (optional)
160g sundried tomatoes, drained & chopped
170g plum tomatoes, quartered
400g leftover roast chicken breast, sliced
small bunch of basil, leaves picked and torn
2 x 120g balls fior di latte mozzarella, sliced
2 tbsp extra virgin olive oil (optional)

For the pesto:

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

1. Heat the oven to 200C/180C fan/ gas 6. Toast the pine nuts in a small frying pan over a medium heat for 5 mins until golden. Tip into a bowl and leave to cool. Slice the focaccia in half horizontally, then warm in a low oven for 10 mins, cut-side up.
2. Blitz all ingredients for the pesto except the parmesan, which is added at the end.
3. Meanwhile, combine the pesto, mayonnaise and some black pepper in a bowl. Toss the sundried and fresh tomatoes together with some seasoning.
4. Spread the pesto (mayo) over one of the cut sides of the focaccia. Top with the chicken, then the tomatoes, basil, mozzarella and toasted pine nuts.
5. Drizzle over the olive oil (if using) and cut the loaf into two or four chunky sandwiches.