

Marcus's Ultimate Club Sandwich



Serves 4

Prep 15 mins

Cooking 1h 40 mins

Easy

Ingredients

8 smoked back bacon rashers
4 skinless chicken breasts or use leftover cooked chicken
1 tbsp cooking oil
12 slices of artisan bread
50g butter at room temperature
4 tbsp mayonnaise
250g [slow-roasted tomatoes](#)
1 small red onion, thinly sliced
40g salad leaves
sea salt & freshly ground black pepper
1 portion sweet potato crisps to serve (I use Tyrrell's)

For the salsa:

1 ripe avocado
1/2 lime
1 tsp parsley or coriander, finely chopped

1. Preheat the oven to 220C/Fan 200C/Gas 7. Put the bacon on a baking tray and bake for 15- 20 minutes until just crisp. Leave until required. Turn the oven down to 200C/180C Fan/Gas 6.
2. Season the chicken with a little salt. Heat the oil in a large, ovenproof saucepan over a medium - high heat. Add the chicken and cook for 2-3 minutes on each side until just browned. Transfer the pan to the oven and cook for 15- 20 minutes until the juices run clear when the thickest part of the chicken is pierced with the tip of a sharp knife (omit this step if using cooked chicken)
3. To make the avocado salsa, cut the avocado in half, discard the pit and scoop out all the flesh into a bowl. Squeeze in the lime juice, then crush with the back of a fork to make a paste. Stir in the parsley or coriander and season with salt and pepper to taste.
4. Toast the bread on both sides and butter the slices on one side. Take 4 slices of bread and spread a layer of mayonnaise on the buttered side of each one, then put 2 slices of bacon on each slice, spread the red onion on top and spoon over the slow-roasted tomatoes. Put another slice of buttered bread on top of each pile, then spread the tops with half the avocado mixture. Slice the chicken and put on the top, then add the salad leaves, season with a little salt & pepper. then top with the remaining slices of bread, buttered -side down.
5. Gently press the sandwiches to pack them down, then cut them in half and pierce each half with a skewer to hold them together. Serve with the remaining avocado salsa and with sweet potato crisps, if you like.