

# Crispy Chicken Parmesan Sandwich



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Serves: 4



Prep & Cook Time: 10 minutes

## Ingredients

4 Reuven Fully Cooked Crispy Breaded Chicken Thighs  
(Product Code 10621)  
4 ciabatta buns  
2 tbsp (30 ml) olive oil  
1/4 cup (60 ml) spinach, fresh  
1/4 cup (60 ml) marinara sauce  
1 tbsp (15 ml) parmesan cheese, grated  
4 oz (112g) mozzarella cheese  
2 roasted red peppers, peeled, seeded, cut into 1" strips

## Preparation Instructions

**Roasted Red Peppers:** Place the peppers cut side down on a rimmed baking sheet that has been lined with parchment paper. Roast the peppers in the pre-heated 450 degree oven for about 25 minutes; or until the skins are completely wrinkled and the peppers are charred, rotating the sheet if necessary for them to cook evenly.

**Crispy Chicken Parmesan:** Prepare Crispy Breaded Chicken Thighs according to package directions. Top prepared Crispy Breaded Chicken Thighs with marinara, parmesan and mozzarella; place under salamander until cheese is melted.

**Assembly:** Heat griddle to medium heat. Slice the ciabatta buns in half and brush with olive oil; place on heated griddle until golden brown. Remove buns from griddle, layer bottom bun half with spinach, roasted red peppers, crispy chicken parmesan and top with remaining bun half.

