

Our fully cooked Grilled Italian Herbed Chicken Breast comes already seasoned and is combined with roasted red peppers, arugula, and Monterey Jack cheese on a ciabatta roll. Serve with a side of fresh broccoli salad for a complete meal. It's quick to make, portable, and scalable for any demand, ensuring satisfied customers and smooth operations.



## Ingredients:

- 10 ea. Fully Cooked Grilled Italian Herb Chicken Breast 0815020
- 10 ea. ciabatta rolls
- 5 oz. arugula
- 1 jar roasted red peppers
- 10 slices Monterey Jack cheese
- 3 lbs. Broccoli Toss Base with Bacon 0433720
- 4 crowns broccoli

## Instructions:

- 1. Heat chicken to 165°F
- 2. Toast ciabatta rolls
- 3. Melt cheese on top of chicken in oven if desired
- 4. Assemble sandwiches with chicken, roasted red pepper, and ½ oz. arugula
- 5. Plate a side of prepared broccoli

Product	Description	Code #	Pack Size
Fully Cooked Grilled Italian Herb Chicken Breast	This fully cooked chicken breast arrives infused with a blend of Italian herbs and garlic. Juicy with a hint of citrus, it's a culinary shortcut bursting with fresh-cooked taste.	0815020	4 packs of 10 x 6oz*
Broccoli Toss Base with Bacon	This ready-to-use base features a creamy, sweet dressing combined with real bacon bits, golden raisins, tender onions, and a touch of lemon. Simply add fresh broccoli florets and, voilà, a sensational side dish in minutes!	0433720	4/3 lb













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