

Betty's Grilled Chicken and Mozzarella on Ciabatta Bun



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In this video, Betty demonstrates how to make a luscious and filling sandwich: Grilled Chicken and Mozzarella on a Ciabatta Bun. This is a grilled chicken fillet, brushed with Italian salad dressing, topped with roasted red pepper and mozzarella cheese, and served on a ciabatta bun that is spread with mayonnaise. Yum!

Ingredients:

4 thin, uncooked chicken fillets (about 1 pound)

¼ cup Italian salad dressing

7-oz. jar roasted red peppers, drained and cut into sandwich-sized pieces

4 slices mozzarella cheese

1/3 cup mayonnaise

4 ciabatta bread buns

¼ cup fresh basil, chopped (If you do not have fresh basil, you may use dried basil; use only 1/3 as much as the fresh.)

Grill the 4 chicken fillets, brushing generously with ¼ cup Italian salad dressing. Grill about 15 minutes, or until chicken is thoroughly cooked. Top each chicken fillet with a piece of roasted red pepper, and then a slice of mozzarella cheese. Continue to grill, until cheese is melted. Meanwhile, spread mayonnaise on the cut sides of each ciabatta bun. Arrange grilled chicken fillet (with red pepper and melted mozzarella) on bread and top with fresh cut basil. Close the bun, and serve while hot. This is a tasty sandwich that is very little trouble to make, and it is quite impressive!

Enjoy!!! --Betty ☐