

Nancy's Page

As Wine Society members who receive our wines every month, you are a very elite group. July is one of the months that you are the only people who receive a shipment of our wine. On this page I like to share some of my very favorite recipes and this one is no exception. Sandwiches are so perfect for summer dinners and with fresh tomatoes in season they are especially delicious. Hope you enjoy this one! Buon appetito!

Tuscan Style Grilled Chicken Sandwich

I like to use *ciabatta*, an Italian flatbread available at most supermarkets, but you can use *focaccia* as well. If you make your own pesto, definitely use that. This recipe is extremely easy to prepare and can be doubled or tripled with no problem. Take care that the mayonnaise touches both the chicken and greens so each has its own bit of dressing.

¼ cup mayonnaise
4 teaspoons prepared pesto
2 ciabatta
2 skinless, boneless chicken breast halves
Olive oil

4 thin slices fresh mozzarella
2 canned artichoke hearts, drained, thinly sliced
1 medium tomato, thinly sliced
1 cup mixed baby greens

Prepare barbecue (medium-high heat). Combine mayonnaise and pesto in a small bowl; whisk to blend. Cut bread horizontally in half. Brush chicken lightly with oil; sprinkle with salt and pepper. Grill chicken until just cooked through, about 5 minutes per side. Transfer chicken to cutting board; cool slightly. Cut chicken on sharp diagonal into ½-inch thick slices.

Spread pesto mayonnaise onto cut surfaces of bread. Layer chicken, mozzarella, artichokes, tomato and greens onto bottom halves. Top with bread tops.

Serves 2