

# Caprese Chicken Slabwich

Courtesy of Carole's Creations

Prep Time: 20 minutes

Cooking Time: 4 minutes

Serves: 4

**CChints:** A slabwich is my version of an open-faced sandwich or one without a top piece of bread. You can use different breads like ciabatta or ficatcia in most market bakeries. This recipe calls for prepared pesto that you can buy in most markets. Any leftover can be used for dipping this slabwich or on a Caprese salad later in the week. Or you can make your own by combining 1/3 cup fine chopped basil leaves with 2-1/2 tablespoons extra-virgin olive oil, 1 glove minced garlic, 1 teaspoon fresh lemon and 1 Tablespoon chopped pine nuts or walnuts. If you are making your own, do it first so the flavors have time to blend.



2 large or 4 small, boneless skinless chicken breasts

1/2 teaspoon salt and dash of black pepper

1 teaspoon Italian seasoning

1/2 teaspoon garlic salt

2 Italian rolls like a Cheese Pesto roll sliced in half

1-2 teaspoons butter, softened

1 Tablespoon + 2 teaspoons olive oil, divided

5 slices of yellow sweet onion about 1/3 each thick

1 cup shredded mozzarella cheese

1 cup fresh basil leaves

4 Roma tomatoes or 2 large tomatoes sliced

4 tablespoons prepared pesto

Garnish: 3 tablespoons chopped fresh chives and 1-1/2 tablespoons capers, rinsed, drained

Serve with a side vegetable or chips

Slice the rolls or cut bread portions into 4x4 pieces. Brush with the butter and heat a nonstick skillet to medium. When the pan is hot put the bread in butter side down. Use a smaller skillet to press the bread down so it gets crusty in about 2 minutes. Remove it from the pan and put on each plate.

Rinse chicken, pat dry and lay on a plate. Roll out about 18 inches of plastic wrap on your work surface. You can leave each chicken breast whole if they are small or cut them in half before pounding. Lay a piece about 3 inches from one end of the plastic wrap and fold the other end over. With a flat surface meat mallet or heavy skillet, pound each piece about 1/2 inch thick and return it to the plate. When you are done, sprinkle all with half of the salt and pepper on both sides. Crush the dry herbs between your fingers and sprinkle them over one side of the chicken along with the garlic salt.

Heat a large nonstick still to medium and add 1 tablespoon of the oil. When the oil is hot, add the chicken. Cover and cook 3 minutes, remove the cover and turn over for another 2-3 minutes until done. Transfer the chicken to a covered container to keep warm. Add the onions to the pan and sauté for 4-5 minutes until they soften and start to turn brown. Use a wooden spoon to loosen the chicken bits from the pan to help season the onions.

To assemble your slabwiches, put a piece of toasted bread on each plate. Divide the basil leaves and lay on each piece of bread making sure each piece gets about 5 leaves. Divide the onions and put them over the leaves. The chicken is next and if it is still hot lay one on each slabwich but if it isn't put it back in the skillet to warm them up.

Divide the cheese over each piece of hot chicken. Add tomatoes slices and top with the basil pesto and garnish. Enjoy!