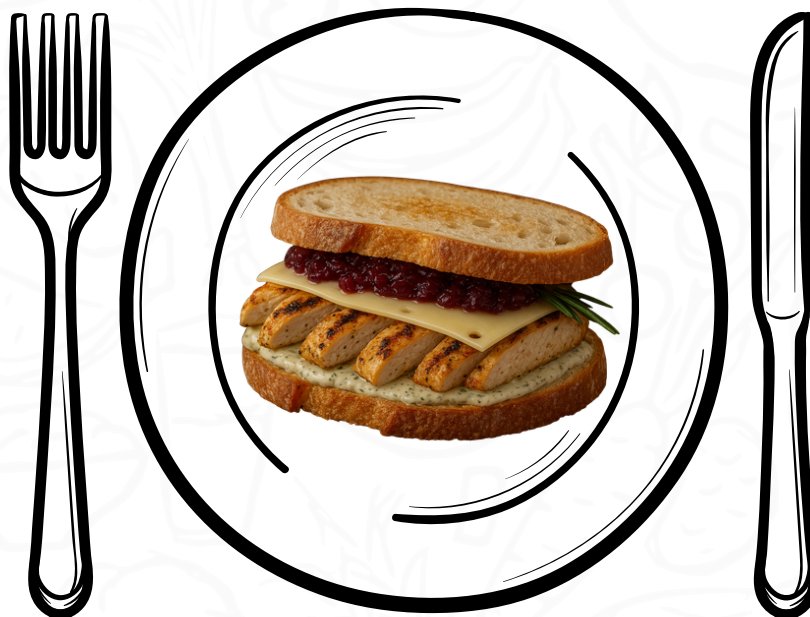




Grilled Rosemary Chicken on Sourdough

RECIPE GUIDE



Grilled Rosemary Chicken on Sourdough

Servings: 12

Ingredients:

5 pounds sliced Chicken cut into ½ inch strips
3 Tbsp of olive oil
24 Slices of Sourdough Bread
¾ cups Rosemary Aioli (see recipe)
1-pound sliced Swiss/American cheese
¾ cups Red Onion Marmalade (see recipe)



Steps:

- Trim Chicken Breast and cut into small pieces and season with salt and pepper
- Heat **oil** in skillet and add **chicken** and cook until cooked through about 5-7 minutes
- On bottom half of **sourdough** spread **1 TBSP Aioli**, **Swiss cheese**, layer **4 ounces sliced chicken**, **red onion marmalade** topped with **Swiss cheese**, then top with another piece of sourdough bread.
- Heat grill or skillet and heat butter or olive oil, grill for 4-5 minutes, flip and cook an additional 3-4 minutes and place in oven to melt cheese.
- Cut on bias (diagonal) and serve.

Rosemary Grilled Chicken on Sourdough

Steps:



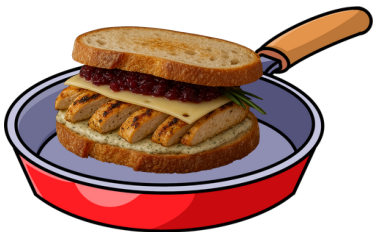
-Trim Chicken Breast and cut into small pieces and season with salt and pepper



-Heat oil in skillet and add chicken and cook until cooked through about 5-7 minutes



-On bottom half of sourdough spread 1 TBSP Aioli, Swiss cheese, layer 4 ounces sliced chicken, red onion marmalade topped with Swiss cheese, then top with another piece of sourdough bread.



-Heat grill or skillet and heat butter or olive oil, grill for 4-5 minutes, flip and cook an additional 3-4 minutes and place in oven to melt cheese.

-Cut on bias (diagonal) and serve.

Rosemary Aioli

Servings: ¾ Cup

Ingredients:

- 3 Roasted Garlic Cloves mashed
- 1/3 cup Mayonnaise
- 1 Tbsp Lemon Juice
- 1 Tbsp Balsamic vinegar
- 1 ½ TBSP Chopped Rosemary
- 1 ½ Tsp Dijon Mustard
- ½ cup Arugula



Steps:

-In food processor blend **roasted garlic**, add **mayonnaise, lemon, balsamic vinegar, rosemary, and mustard**. Once combined add **arugula**.

enjoy!

Rosemary Aioli

Steps:



In food processor blend **roasted garlic**, add **mayonnaise**, **lemon juice**, **balsamic vinegar**, **rosemary**, and **mustard**.
Once combined add **arugula**.

Red Onion Marmalade

Servings: 6

Ingredients:

2 TBSP cup Olive Oil
1 Tbsp butter
3 Red onions sliced thin
¼ cup sugar
1 cup red wine
¼ cup balsamic vinegar
Salt to taste



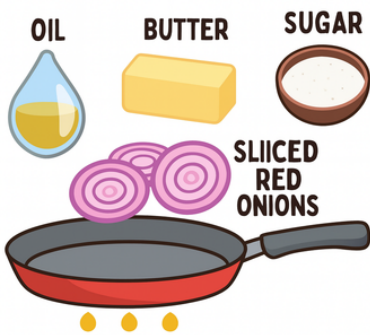
Steps:

-In a sauté pan heat **oil** and **butter**, add **sliced onions** and **sugar**, cook **15 - 20 minutes** until onions are caramelized.

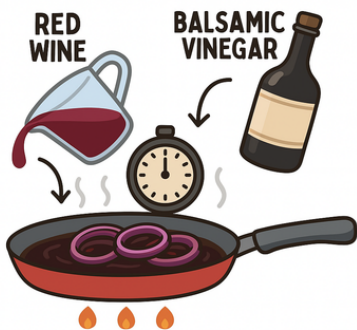
-Add **red wine** and **balsamic vinegar** bring to a boil, reduce heat to a simmer and cook additional 15-20 minutes.

Red Onion Marmalade

Steps:



-In a sauté pan heat **oil** and **butter**, add **sliced onions** and **sugar**, cook 15 – 20 minutes until onions are caramelized.



-Add **red wine** and **balsamic vinegar** bring to a boil, reduce heat to a simmer and cook additional 15-20 minutes.