

EverRoast Chicken on Focaccia with Olive Relish

Everyday EverRoast Recipe Book
www.boarshead.com

Servings: 4

1 loaf squared focaccia bread
1/2 cup pitted kalamata olives, sliced
2 cups grape tomatoes, sliced
2 tablespoons balsamic vinegar
1 1/2 tablespoons dried oregano
olive oil
garlic powder
1 cup or more arugula
1 pound Boar's Head EverRoast Chicken Breast, sliced
8 slices Boar's Head Lower Sodium Provolone Cheese

Split the focaccia in half widthwise.

In a small bowl, combine the olives with the tomatoes, vinegar and oregano. Add a tablespoon of olive oil and mix well.

Spread a little olive oil onto the bottom half of the bread and sprinkle with the garlic powder.

Add the arugula.

Place the EverRoast chicken onto the bread and then the cheese.

Cut into four sandwiches and serve.

Per Serving (excluding unknown items): 6 Calories; trace Fat (18.0% calories from fat); trace Protein; 2g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; trace Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 0 Fruit; 0 Fat.