

Fontina Chicken Sandwich

Simple&Delicious Cooking Staff

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Servings: 6

Preparation Time: 20 minutes

Bake Time: 15 minutes

1 tube (11 oz) refrigerated crusty French loaf bread dough

1 tablespoon butter, melted

1/4 cup prepared pesto

1/4 pound rotisserie chicken, thinly sliced

1/4 pound prosciutto or deli ham, thinly sliced

6 slices Fontina cheese

2 tablespoons Parmesan cheese, grated

Preheat the oven to 350 degrees.

On a lightly floured surface, unroll the bread dough and pat into a 14x12-inch rectangle.

Spread the dough with the prepared pesto.

Layer the chicken, prosciutto and Fontina cheese lengthwise down the center of the dough. Sprinkle with the Parmesan cheese.

Bring the edges of the dough to the center of the filling. Pinch the seams to seal.

Place seam-side down on a greased baking sheet. Brush the top with the remaining butter.

Bake for 15 to 20 minutes or until golden brown.

Per Serving (excluding unknown items): 470 Calories; 36g Fat (69.5% calories from fat); 29g Protein; 7g Carbohydrate; 0g Dietary Fiber; 132mg Cholesterol; 979mg Sodium. Exchanges: 1/2 Grain(Starch); 3 1/2 Lean Meat; 4 1/2 Fat.