

## Sandwiches

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# Portobello Chicken Melt on Rye

Everyday EverRoast Recipe Book

[www.boarshead.com](http://www.boarshead.com)

**Servings: 2**

**1 tablespoon olive oil**

**1 large portobello mushroom, stem removed and cut into six equal pieces**

**4 slices Boar's Head Lacey Swiss cheese, sliced thick**

**4 slices rye bread**

**1/4 pound Boar's Head EverRoast Chicken Breast, sliced**

**2 teaspoons Boar's Head Pepperhouse Gournaise**

In a small non-stick skillet, heat the olive oil over medium heat and saute' the Portobellos until tender, about 5 minutes.

Build the sandwiches by placing two slices of cheese on each of two slices of bread.

Evenly divide the EverRoast chicken over the cheese. Place the mushrooms over the chicken.

Spread the Gournaise onto one side of the remaining slices of bread and place on top of the chicken.

Cook in the same skillet over medium heat until the cheese melts.

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Per Serving (excluding unknown items): 245 Calories; 9g Fat (33.2% calories from fat); 7g Protein; 35g Carbohydrate; 5g Dietary Fiber; 0mg Cholesterol; 426mg Sodium. Exchanges: 2 Grain(Starch); 1 Vegetable; 1 1/2 Fat.