

Chicken Caesar Sandwich

Servings: 2

Adapted from Barefoot Contessa 2006

Ingredients

1 boneless, skinless chicken breast
Pepper
Cooking spray
1 La Brea Rosemary Olive Oil Round
12 grape tomatoes, halved
1 cup Romaine lettuce, chopped
1/4 cup light Caesar dressing

Preparation

- 1) Preheat the oven to 350 degrees F.
- 2) Place the chicken breast on a sheet pan. Spray with cooking spray and sprinkle with pepper. Roast for 30 minutes, until cooked through. Cool slightly and slice the meat thickly. Set aside.
- 3) Slice the bread in half horizontally and separate the top from the bottom. Toast the bread in the oven, cut side up, for 5 to 7 minutes; cool slightly.
- 4) In a bowl, mix together lettuce, tomatoes, and dressing. Place salad mixture on bottom piece of bread. Top with sliced chicken and season with pepper.
- 5) Place the top slice of bread on top and cut into 4 pieces crosswise. Serve at room temperature.

Roasted Red Potatoes

Ingredients

1/2 lb red potatoes, cut into bite size pieces
1/2 tablespoon olive oil
1/2 teaspoon dried rosemary
1/2 teaspoon garlic salt
1/4 teaspoon pepper

Preparation

Preheat oven to 400°. Combine all ingredients in a bowl and toss to coat potatoes. Spread potatoes on a large baking pan and roast about 15 minutes, turn, and cook 10-15 minutes longer until tender.