

Chicken Caesar Ciabatta Sandwiches

Yields 3-4 servings

Ingredients:

- 1 cup romaine lettuce leaves
- 1 pound boneless, skinless thin sliced chicken breasts
- Kosher salt and freshly ground black pepper, to taste
- Olive oil
- 4 ciabatta rolls, toasted, for serving
- Shaved parmesan, for serving

For the caesar dressing:

- 8 anchovies
- 2 cloves garlic, pressed
- 6 tablespoons mayonnaise
- 3 tablespoons freshly squeezed lemon juice
- Splash of Worcestershire sauce
- Kosher salt and freshly ground black pepper, to taste

Directions:

1. In a medium bowl, whisk together the anchovies, garlic, mayonnaise, lemon juice, Worcestershire, salt and pepper, to taste. If the dressing is too thick, add water as needed.
2. In a small bowl, combine the romaine lettuce with 1/2 tablespoon caesar dressing; set aside.
3. Season the chicken breasts with salt and pepper, to taste. Heat olive oil in a medium skillet over medium high heat. Add the chicken and cook, flipping once, until cooked through, about 3-4 minutes per side.
4. Let rest for 5 minutes before slicing across the grain.
5. Serve sandwiches on ciabatta bread with romaine lettuce, chicken, Parmesan and caesar dressing.

Printed from: <http://damndelicious.tumblr.com/>