

## Strawberry Chicken Sandwich

We have been working on partnering with local farmers and producers to create new dishes. South Carolina has so much to offer and we wanted to make sure we were not missing out. Pairing local ingredients with our line of spices and sauces to create delicious and easy to prepare dishes is my ultimate goal. My Strawberry Chicken Sandwich is just the beginning. This sandwich layers Sallie's Greatest Strawberry Basil Jam, salty Feta Crumbles, Sweet & Spicy seasoned Chicken with local SC Microgreens and drizzled with our Balsamic Dressing from Making It Delicious all on a crispy Baguette.



Yields - 2 sandwiches

### **Ingredients**

Boneless chicken breast, 2 (6-8 oz each)

Sweet & Spicy Seasoning, as needed

Feta cheese crumbles, 2-4 tablespoons

Sallie's Greatest Strawberry Basil Jam, 2-3 tablespoons

Balsamic Vinaigrette, 2-3 tablespoons (recipe available in Making It Delicious Cookbook)

Local Microgreens, approximately 2 cups

### **Let's Get Cooking:**

1. Preheat your grill to 375 degrees. Meanwhile, season the 2 chicken breasts with a generous amount of the sweet & spicy seasoning. Once the grill is heated, place chicken breast on clean & oiled grates. Close the lid and allow to cook for about 3-4 minutes on each side, depending on how thick the breasts are. Chicken should be cooked to an internal temperature of 165 degrees and should be no longer pink in the center.
2. Once the chicken is just about cooked through, slice your baguette in half and place inside down on the grill dry. Toast for about 1-2 minutes with the lid closed. Flip the bread over and allow the outside to toast as well for extra crunchy bread.
3. When the chicken and bread are ready, transfer to a cutting board and begin to assemble your sandwich. Apply a generous amount of your strawberry jam to the bottom side of the baguette. Sprinkle as much feta cheese as you desire, slice the chicken and lay over top of the feta. Top with as many microgreens as you prefer and then drizzle with balsamic dressing. Close the sandwich, slice in half, and enjoy!

**Chef's Substitutes:** This recipe was created with these specific ingredients in mind. Of course, we recommend these ingredients, however, see below for comparable substitutions.

- Substitute Sallies Greatest Jam for your favorite Strawberry Preserve
- Swap our Sweet & Spicy Seasoning with kosher salt, black pepper & oregano.
- Instead of preparing our Balsamic Vinaigrette from Making It Delicious, use your favorite balsamic dressing from your local grocery store.
- Swap out the local Microgreens for baby arugula.