

# REGIONALE

AMERICAN SANDWICHES  CRAFT BEER

## LINE RECIPE

*Chicken Club*



Take two pieces of sourdough bread.



Toast sliced bread on setting "TST SLICED BREAD"  
BREAD>TST SLICED BREAD



Take one piece of roasted chicken breast and slice it in half down the middle to create a butterfly cut.



Spray the flattop with pan spray and place chicken on the flattop. Cook until both sides are seared and inside is hot. About 1 minute on each side.



After the sourdough is toasted, top each side with avocado aioli.



Place pickled red onions on one side of the sourdough.



Top pickled red onions with 4-5 tomatoes depending on size.





Top tomatoes with 1/4 cup of arugula.



Place 2 pieces of bacon (ripped in half to create 4 pieces) on other side of ciabatta.



Place seared chicken on top of bacon and place each half together.



Slice in half at a slight angle. This is how the plated chicken club should look.