

EL POLLO PESTO SANDWICH

GRILLED CHICKEN SANDWICH W/ROASTED PEPPER, SPINACH AND PESTO



Ingredients

| | |
|----------------------------------|---------------|
| Chicken Breast, Boneless, Cooked | 5 oz |
| Pesto Sauce | 1 Tbsp |
| Light Mayonnaise | 1 Tbsp |
| Roasted Pepper | ½ Bell Pepper |
| Provolone cheese | 2 ea |
| Spinach Leaves, Fresh | 10 ea |
| Flat Bread | 1 ea |

NUTRITIONAL VALUE

Calories: 547
Fat: 27.4g
Cholesterol: 123mg
Sodium: 835mg

POINTS OF CONTACT:

TSgt Amanda Hass
amanda.hass@us.af.mil
DSN: 969-7757
COM: 210-395-7757

Bill Spencer
william.spencer.2@us.af.mil
DSN: 969-7788
COM: 210-395-7788

Method of Preparation

1. Ensure the chicken breast has been cooked and the bell pepper has been roasted (review roasted vegetable video).
2. Cut Flat Bread* in half.
3. Mix the pesto sauce and light mayonnaise together. The mixture should be of even consistency.
4. On the inside of each piece of bread, spread ½ tablespoon of pesto mayo mix.
5. Place 2 slices of cheese on one side of the bread, top with the chicken breast, roasted pepper and spinach leaves. Close sandwich.
6. Cut sandwich lengthwise and serve

* Other breads can be used based on customer preference but "flat bread" is recommended.

For more information regarding Operation Refresh recipes visit our website www.usafservices.com