

Chicken Caesar on Focaccia

Show: Mar. 13th

Ingredients: 4 Sandwiches

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1 Focaccia bread, (8X8 inches)
4 Tbls Garlic Oil
1/4 cup Sun dried Tomato Tapenade
5 Romaine leaves
2 Tbls Creamy Caesar Dressing
1 Chicken Breast, skinless/boneless cooked and sliced
2 Tbls Creamy Caesar Dressing
1/4 cup Parmesan Cheese, freshly grated
1 pinch Freshly Ground Black Pepper

Procedure:

Using a serrated knife slice the Focaccia square horizontally to open up two full slices. Slather the inside of each piece with 2 Tbls each Garlic Oil. Lay these oil-side down on a hot grill and grill until toasted looking.

On the inside of the bottom layer spread 1/4 cup sun dried tomato tapenade and top with 4-5 Romaine leaves. Spread 2 Tbls creamy Caesar dressing over the Romaine leaves. Place slices of chicken breast on top of the leaves. Spread 2 Tbls Creamy Caesar Dressing over the chicken and generously sprinkle 1/4 cup freshly grated parmesan cheese over the top. Add a couple of twists of freshly ground black pepper, place the top of the bread on and cut into four triangles.

Creamy Caesar Dressing: Mash together in a small bowl, 4 cloves peeled garlic and 1/2 tsp salt. Wisk in 2 tsp fresh lemon juice and 1 tsp Worcestershire sauce and 3-4 anchovy fillets or 1/2 tsp anchovy paste. Add salt and pepper to taste, slowly add 1/2 cup extra virgin olive oil and a steady stream while whisking.

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