

## GUASTELLO'S VILLAGE MARKET

# Chicken Caesar Ciabatta Sandwiches

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Serves 4

Ingredients:

1 cup romaine lettuce leaves  
1 lb. boneless, skinless thin sliced chicken breasts  
Kosher salt and freshly ground black pepper, to taste  
1 tbl. olive oil  
4 ciabatta rolls, toasted, for serving (or a loaf, cut into serving-size portions, you may have extra bread left over from the loaf)  
¼ cup shaved Parmesan cheese, for serving

For the Caesar Dressing:

8 anchovies  
2 cloves garlic, pressed or finely minced  
6 tbl. mayonnaise  
3 tbl. freshly squeezed lemon juice  
Splash of Worcestershire sauce  
Kosher salt and freshly ground black pepper, to taste

To make the Caesar dressing, whisk together anchovies, garlic, mayonnaise, lemon juice, Worcestershire sauce, salt and pepper, to taste, in a small bowl. If the dressing is too thick, add water as needed.

Season chicken breasts with salt and pepper, to taste. Heat olive oil in a medium skillet over medium high heat. Add chicken and cook, flipping once, until cooked through, about 3-4 minutes per side. Let rest 5 minutes before slicing across the grain.

Serve the sandwiches on ciabatta bread with romaine lettuce, chicken, shaved Parmesan cheese and Caesar dressing.

*Credit: damndelicious.net*