

Chicken and Marinated-Zucchini Sandwich

Ingredients:

1 zucchini
¼ red onion, thinly sliced
1 tbl. thinly sliced lemon zest
2 tbl. fresh lemon juice
2 tbl. olive oil
Salt and pepper
1 lb. chicken cutlets
Handful of chopped toasted almonds
Handful of chopped fresh parsley
1 loaf Italian bread
Romaine lettuce

Directions:

Slice zucchini into ribbons with a vegetable peeler. Combine with 1/4 red onion, thinly sliced, 1 tablespoon thinly sliced lemon zest, and 2 tablespoons each fresh lemon juice and olive oil. Season with salt and pepper and let stand 30 minutes.

Meanwhile, season 1 pound chicken cutlets with salt and pepper and broil until cooked through. Let cool, then shred and add to marinated zucchini along with a handful of chopped toasted almonds and fresh parsley. Cut 1 loaf Italian bread in half horizontally and hollow out. Make a sandwich with chicken mixture (including juices) and romaine lettuce leaves.

~ Credit: Martha Stewart Living