

A HOME COOK. A SERIOUS PLATE.

Chicken Pesto Caprese Sandwich

Crisp chicken, pesto, mozzarella, roasted tomato, and arugula on toasted ciabatta.



PREP 20 min

COOK 20 min

SERVES 4

WHAT YOU'LL NEED

- 4 ciabatta rolls
- 4 thin chicken cutlets
- Salt, pepper & Italian seasoning
- Flour, beaten egg & panko
- Neutral oil for shallow frying
- ½ cup basil pesto
- 8 oz fresh mozzarella
- Roasted red peppers or tomatoes
- Arugula and balsamic glaze

THE APPROACH

- 01 Season chicken, then dredge in flour, egg, and panko. Shallow-fry until crisp and cooked through.
- 02 Split and toast ciabatta until the cut sides are golden.
- 03 Spread both sides with pesto. Layer chicken, mozzarella, roasted pepper or tomato, and arugula.
- 04 Finish with balsamic glaze, close the sandwiches, and slice on the diagonal.

This recipe began as a reconstruction from the finished plate and can be refined with the original cook notes.