

Chicken Parmesan Sandwiches

This delicious sandwich is a portable twist on chicken parmesan. Toasting the bread on the inside gives it a nice crunch and, the juicy grilled chicken topped with melted cheese slathered in marinara and fresh basil is a winner. So easy and yummy you'll want to make them again and again. You can even make several ahead of time for a quick short-on-time meal. Find more yummy recipes as well as craft activities at: www.Kidfunideas.com



Ingredients:

- French bread baguette cut in half
- Jar of your favorite marinara sauce
- Shredded Mozzarella Cheese
- Grated Parmesan cheese
- Fresh Basil leaves
- Olive oil
- Boneless skinless chicken breast – 1 per serving
- Salt, pepper, garlic powder, dry thyme
- Foil
- Oven or barbeque

How to make it:

Start by grilling your chicken breasts. If you have chicken breasts that are very thick or extra-large, slice them carefully in half lengthwise to allow them to cook more evenly. Season your chicken on both sides with kosher salt, pepper and, sprinkle with garlic powder and dry thyme. Drizzle with olive oil and place on a medium high grill cooking until done – about 5-6 minutes per side or until internal temperature is 165 degrees. Cover and set them aside to rest for 15 minutes. Tip: you can make your chicken ahead of time and store in the refrigerator until ready to use.

1. Slice your baguette in half lengthwise and scoop out some of the bread from the center on both pieces. Drizzle with olive oil and sprinkle with kosher salt, pepper and parmesan cheese and place under the broiler until lightly toasted.



2. Remove the bread, turn off the broiler, and set your oven to 350 degrees.
3. Add a layer of sauce to both sides of the toasted bread. Top with the chicken. If your bread is very narrow or you want less chicken on your sandwich, slice your chicken on the diagonal and lay it on top of one side of your bread.
4. Top the chicken with a layer of shredded mozzarella. Add a bit more sauce to the top of the cheese and top with a layer of fresh basil leaves.
5. Wrap your sandwich in foil tightly and place on a sheet tray. Bake in a preheated 350 degree oven for 8 minutes. Remove carefully from the foil and enjoy. This sandwich is delicious with a green side salad or fresh fruit.

Tip: If you want, you could make a bunch of these sandwiches ahead of time up until step 6. Place your wrapped sandwiches in the refrigerator. When you are ready to serve them, take them out of the refrigerator, place on a sheet tray and cook in a preheated 350 degree oven for 10-15 minutes.