



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### Product Spotlight: Abhi's Bread

Abhi's has provided fresh and organic sourdough breads since the 90's. They bake a range of sourdoughs, organic and spelt breads along with sweets and yummy French inspired pastries.



## 1 Pesto Chicken Subs

These melty cheese and pesto chicken subs are delicious. Made on fresh wholemeal rolls from Abhi's bakery and served with a rainbow salad.

 20 minutes

 4 servings




 Chicken

23 July 2021

*Keep it fresh!*

*For a fresh option assemble the subs with cooked chicken, shredded cheese and salad ingredients - perfect for lunch or picnic!*

## FROM YOUR BOX

BASIL PESTO CHICKEN 	1 packet
FESTIVAL LETTUCE	1
TOMATOES	2
LEBANESE CUCUMBER	1
PURPLE CARROT	1
WHOLEMEAL ROLLS	4-pack
TOMATO SUGO	2/3 jar *
SHREDDED CHEDDAR	3/4 packet (150g) *
 SLICED MUSHROOMS	200g
 ANTIPASTO MIX	1 packet

\*Ingredient also used in another recipe

## FROM YOUR PANTRY


olive oil + oil for cooking, vinegar of choice

## KEY UTENSILS

frypan, oven tray

## NOTES

No gluten option - bread is replaced with GF bread.


 **VEG OPTION** - Ingredients are replaced with vegetarian alternatives - follow the cooking instructions as directed.



### 1. COOK THE CHICKEN

Set oven to 220°C, grill.

Heat a frypan with oil over medium-high heat. Cook chicken pieces for 5 minutes or until just cooked through.

 **VEG OPTION** - Set oven to 220°C, grill. Cook sliced mushrooms in a frypan for 4-5 minutes until softened.



### 2. MAKE THE SALAD

In the meantime, roughly chop lettuce, wedge tomatoes, slice cucumber and ribbon carrot. Dress with 1 tbsp olive oil and 1/2 tbsp vinegar of choice.




### 3. PREPARE THE SUBS

Halve bread rolls lengthways and arrange on an oven tray. Spread with tomato sugo on both sides.



### 4. GRILL THE SUBS

Place chicken on top (slice first if needed) then sprinkle over cheese. Grill in the oven for 3-5 minutes or until cheese has melted.

 **VEG OPTION** - Place mushrooms and antipasto mix on top then sprinkle over cheese. Grill in the oven for 5 minutes or until cheese has melted.



### 5. FINISH AND SERVE

Serve subs with a side of salad.

**How did the cooking go?** We'd love to know - help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to [hello@dinnertwist.com.au](mailto:hello@dinnertwist.com.au)

