

Chicken & Apple Pie Sandwich

Everyday EverRoast Recipe Book

www.boarshead.com

Servings: 4

2 medium green apples, scrubbed, cored and very thinly sliced

2 tablespoons dried cranberries

1/2 teaspoon cinnamon

3 tablespoons Boar's Head Delicatessen Style Mustard

1/2 cup Boar's Head Brown Sugar & Spice Ham Glaze

8 slices multigrain bread

1 cup baby spinach

1/2 pound (16 slices) Boar's Head EverRoast Chicken Breast, thinly sliced

1/4 pound (8 slices) Boar's Head American cheese

8 slices Boar's Head Fully Cooked Naturally Smoked Bacon

Make the apple filling: In a medium bowl, mix the apples, dried cranberries, cinnamon, mustard and the glaze.

Place a bread slice as the sandwich bottom on a flat working surface. Top with about 1/4 cup of the baby spinach.

Add a layer of 1/8 of the apple filling, four slices of the EverRoast chicken, two slices of the cheese and two slices of bacon (criss-crossed).

Top with another layer of apple filling and the top slice of bread.

Repeat for all four sandwiches.

Press the sandwich down gently and slice in half.

Serve.

Per Serving (excluding unknown items): 32 Calories; trace Fat (1.9% calories from fat); trace Protein; 8g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Fruit; 0 Fat.