

Sandwiches

Chicken Cacciatore-Cheese Bread

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Pillsbury Bake-Off 45th Contest 100 Winning Recipes

Servings: 6

Preparation Time: 30 minutes

Start to Finish Time: 55 minutes

1 can Pillsbury refrigerated crusty French loaf
1/2 cup (2 oz) mozzarella cheese, shredded
1/2 teaspoon McCormick basil leaves
2 tablespoons Crisco pure olive oil
1/2 medium yellow bell pepper, cut into strips
1/2 medium onion, sliced
3 1/2 cups deli rotisserie chicken, shredded
1/2 cup Progresso chicken broth
1 can (14.5 oz) organic crushed fire roasted tomatoes
1 teaspoon garlic, finely chopped
1/2 teaspoon McCormick Italian seasoning
1/2 teaspoon McCormick ground thyme
1/8 teaspoon salt
1/8 teaspoon McCormick ground white pepper OR McCormick ground black pepper
2 cups Romaine lettuce (if desired), shredded

Preheat the oven to 350 degrees.

Spray a cookie sheet with Crisco Original no-stick cooking spray.

Remove the dough from the can. With a sharp knife and starting 1/2-inch from one end of the dough, make a 3/4-inch-deep cut along the length of the dough to within 1/2-inch of the opposite end. Sprinkle cheese and basil evenly over the top of the loaf. Place on the cookie sheet.

Bake for 23 to 28 minutes or until golden brown. Cool for 5 minutes. With a serrated knife, cut the loaf in half horizontally.

Meanwhile, in a 12-inch nonstick skillet, heat the oil over medium heat. Add the bell pepper and onion. Cover and cook for 4 minutes or until the vegetables are crisp-tender.

Add the chicken, chicken broth, tomatoes, garlic, Italian seasoning, thyme, salt and pepper. Cover and cook for 10 minutes. Remove the cover and cook an additional 10 to 15 minutes or until all liquid is absorbed.

Spoon the chicken mixture over the bottom half of the loaf. Top with lettuce and the top of the bread.

Cut crosswise into six sandwiches.

Per Serving (excluding unknown items): 37 Calories; 2g Fat (56.6% calories from fat); 2g Protein; 2g Carbohydrate; trace Dietary Fiber; 8mg Cholesterol; 82mg Sodium. Exchanges: 1/2 Lean Meat; 1/2 Vegetable; 1/2 Fat.