



Angry Italian Chicken Sandwich

Crispy chicken breast, Arribiatta sauce, sliced provolone cheese

INGREDIENTS

Lamb's Supreme® Mini Potato Pancakes (k39)

4 boneless, skinless chicken breasts – slightly pounded

1 cup all purpose flour

2 cups panko

Vegetable oil

2 eggs, slightly beaten

8 slices provolone cheese

Arribiatta Sauce

3 Tbsp. extra-virgin olive oil

1 small onion, minced

2 garlic cloves, minced

1/2 cup pitted black olives, coarsely chopped

2 Tbsp. drained capers, rinsed

1/2 tsp. sea salt, plus more to taste

1 28 oz. can crushed Italian tomatoes

1 generous pinch of dried crushed red pepper flakes

DIRECTIONS

Arribiatta Sauce

1. In large skillet, heat the oil over medium-high heat.
2. When almost smoking, add the onion and garlic and saute for 3 minutes.
3. Reduce heat to medium and add the olives, capers, 1/2 teaspoon of salt, and red pepper flakes, sauté for 1 minute.
4. Add tomatoes and simmer until reduced slightly, about 20 minutes.
5. Season the sauce with salt if needed.
6. Keep sauce warm (leftover sauce can be covered and refrigerated).

Chicken Breasts

1. Dip chicken breasts in flour, then beaten eggs.
2. Dredge in panko crumbs and place in large skillet with enough heated vegetable oil to go up the sides of the chicken breast half way.
3. Cook chicken until golden brown on both sides and completely cooked in the center.
4. Take out of pan and place on paper towels – keep warm

Plate Assembly

1. Place 1 potato pancake on each of 4 plates.
2. Place one chicken breast on top of potato pancake.
3. Top each chicken breast with a layer of hot Arribiatta Sauce.
4. Place 2 slices of provolone cheese on top of the Arribiatta Sauce on each sandwich.
5. Finish each of the 4 sandwiches with another potato pancake on top of the provolone cheese..
6. Each sandwich can be served whole or cut in half.

Yield

4 portions