



## Grilled Chicken Sandwich with Gunther's Fiery Peri-Peri Dark Cherry Salsa

Yield: 1 Sandwich

### Ingredients:

- 1 piece - Focaccia Bread
- 2 slices - Harviti Cheese
- 2 ounces - Gunther's Fiery Peri-Peri Dark Cherry Salsa
- 2 slices - Tomatoes
- 1 slice - Red Onion
- 6 leaves - Baby Red & Green Greens
- 1/4 ounce - Dried Cherries
- Salt & Pepper to Taste



### Method:

1. Trim any fat off chicken breast, place skin side down between two layers of film wrap and with a meat mallet lightly pound the breast until both ends are of equal thickness
2. Season with salt and pepper and grill 2-3 minutes on each side or until cooked through
3. While cooking the chicken breast, lightly grill (toast) the focaccia bread on the grill
4. When chicken breast is almost done, place cheese on the chicken and melt it while the chicken is finishing cooking
5. Place on bread and top with salsa and dried cherries.
6. Plate and serve with lettuce, tomatoes and onions (see picture)

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