

Chicken Sub

Submitted by Chris Tremblay

I came up with this idea when I had some leftover chicken I needed to use up and now it's my go-to when I want to make a hearty sandwich for dinner.

1 loaf of fresh bread (I usually use ciabatta or a baguette)

8 tbsp. butter

1 tbsp. garlic powder

1 tbsp. grated parmesan

1 tsp. oregano

1 cup shredded mozzarella

1 cup of your favorite tomato sauce

1 large chicken breast or two mid-sized chicken breasts

Olive oil

Preheat the oven to 375.

Melt the butter in a microwave safe bowl (about a minute) and mix in the garlic powder, parmesan, and oregano.

Slice the loaf of bread lengthwise and place on a baking sheet with the inside of each side facing up.

Brush the butter mixture on the sides of the bread facing up and bake for 10 minutes.

Chop the chicken into roughly 1/2-3/4 inch cubes and sauté in the olive oil in mid-sized frying pan.

Spread the tomato sauce evenly on both halves of the bread.

Spread the chicken on the half of the loaf that will be the bottom.

Spread the mozzarella on both halves of the bread and bake for 15 minutes or until cheese is melted.

After taking sandwich out of the oven, immediately place the half of the loaf without chicken on the side with the chicken.

Let sit for 5 minutes, then cut to desired portions and enjoy!



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