



Grilled Chicken Sandwich with Herb Mayonnaise



YIELD: 1 sandwich

INGREDIENTS	MEASUREMENTS
Herb Mayonnaise	
Mayonnaise	½ cup
SupHerb Farms Fresh Frozen Chive	2 tsp
SupHerb Farms Fresh Frozen Parsley	3 tsp
SupHerb Farms Fresh Frozen Basil	3 tsp
SupHerb Farms Fresh Frozen Spearmint	1 tsp
Sandwich	
Sourdough roll	1 – 6” roll
Chicken breast, grilled and sliced	1 breast
SupHerb Farms Fresh Frozen Tomato Roasted Wedge with oil	4 wedges

HERB MAYONNAISE PREPARATION

1. Blend mayonnaise, SupHerb Farms Fresh Frozen Chive, Parsley, Basil and Spearmint. Mix well and set aside.

SANDWICH PREPARATION

1. Slice open roll.
2. Spread 1 tablespoon of herb mayonnaise on the inside of each half.
3. Arrange chicken on the bottom slice of bread and top with SupHerb Farms Fresh Frozen Tomato Roasted Wedge with oil.
4. Top sandwich with other half of the roll.

TO SERVE

Slice sandwich in half and serve.