



Rosemary Grilled Chicken Sandwiches with Cheddar & Black Forest Ham

Recipe adapted from Cabot Cheese. For more information, visit cabotcheese.coop.

Ingredients

4 (4-ounce) boneless, skinless chicken breast halves, fat trimmed
3 tablespoons olive oil
2 tablespoons fresh lemon juice
1 tablespoon finely chopped fresh rosemary
2 teaspoons minced garlic (2 medium cloves)
½ teaspoon salt
¼ teaspoon freshly ground black pepper
8 slices Cabot **Sharp Cheddar**
4 ounces sliced Black Forest or other flavorful ham
4 buns, split
Romaine leaves

Instructions

Place chicken between 2 large sheets plastic wrap; pound with mallet or heavy pan to flatten to even ½-inch thickness.

In medium bowl, whisk together oil, lemon juice, rosemary, garlic, salt and pepper; add chicken, turning to coat. Cover and refrigerate for about 1 hour.

Set EGG for direct cooking at 500°F/260°C.

Remove chicken from marinade, shaking off excess. Cook on EGG until browned on outside and cooked through to center, 2 to 3 minutes per side. Toward end of cooking time, top each breast with slice of ham and cheese; cover with grill lid or foil until cheese is melted, about 2 minutes longer.

Serve on buns with bed of romaine leaves (toast buns on grill if desired).

Makes 4 servings