



CHICKEN FAJITA PEPPER SANDWICH

Grilled chicken, pepper jack cheese, and peppers - A terrific trio when combined with a Rich's mini sub roll.

Yield: 1 Sandwich



INGREDIENTS

1 Each **RICH'S** PROOF & BAKE ROLL DOUGH WITH 51% WHOLE GRAIN MINI SUBMARINE (#11782)

1/2 oz Jack Cheese, sliced

1 1/2 oz Fajita Seasoned Cooked Chicken Strips

1 oz Green Bell Pepper, cut into strips

1 oz Red Sweet Pepper, cut into strips

1 oz Yellow Sweet Pepper, cut into strips

1 oz red onion, cut into strips

DIRECTIONS

- 1 Slice baked mini sub rolls. Sauté the onion and peppers until lightly cooked, but still slightly crisp.
- 2 Place the sliced jack cheese on the bottom half of each sliced roll.
- 3 Top the cheese with the heated fajita seasoned chicken strips.
- 4 Top chicken with the sautéed peppers and onion.
- 5 Serve the sandwich or place in an oven to toast. Toast at 425°F (convection oven) 10-12 min. OR 425°F in conveyor or deck oven 2 to 8 min.

CHEF NOTES

EACH SANDWICH PROVIDES 2 OZ. EQ. WHOLE GRAIN, 2 OZ.M/MA, & 1/4 C. VEGETABLE SERVINGS FOR USDA CHILDNUTRITION FOOD BASED MENUS.