



ARGENTINIAN CHIMICHURRI CHICKEN

Yield : Single Serving

Ingredients:

- Grilled garlic chicken
- Prepared chimichurri sauce
- Napa cabbage slaw (*see below*)
- Sliced manchego cheese,
- Large ciabata roll
- Reserve 3 tablespoons of olive oil to drizzle



Preparation: Marinate chicken in chimichurri sauce, grill, cool and slice against grain. Slice Ciabata roll lengthwise, cover bottom half with cheese, add sliced chicken, cover with more sauce if needed, top liberally with slaw (not too messy), top of bread goes on last, slice diagonally. Drizzle with white truffle oil as desired. Serve With Crunchy White Truffle Napa Cabbage Slaw and Manchego Cheese on Ciabata roll.