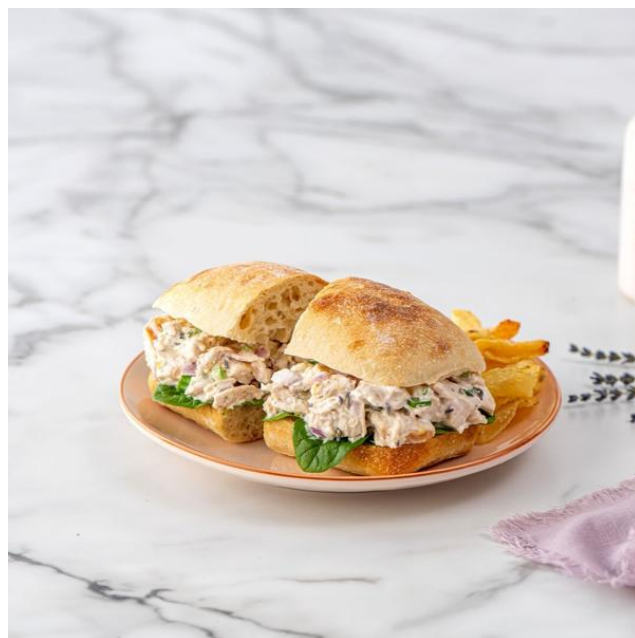




LAVENDER CHICKEN SALAD SANDWICHES

Fresh, flavorful, with a hint of fragrance — this Lavender Chicken Salad Sandwich is a springtime twist on a classic favorite. The delicate, herbal notes of lavender perfectly complement tender shredded chicken, crunchy celery, and buttery cashews, all tossed in a creamy Greek yogurt and mayo dressing with a bright hint of lemon zest. Serve it on Rich's baked Artisan Ciabatta Sandwich Bread Rolls with a sprinkle of extra lavender and a handful of peppery arugula for the ultimate seasonal sandwich this spring. Whether it's a light lunch or an elevated on-the-go offering, this sandwich is sure to surprise and satisfy.

Yield: 6 sandwiches



INGREDIENTS

6 Each	RICH'S Artisan Ciabatta Sandwich Bread, 42 count, 4.5 oz (#18681)
1.75 lb	Chicken Breast
2 tsp.	Olive oil
1/4 C	Low-fat Mayonaisse
1/2 C	Plain Greek Yogurt
3/4 tsp.	Salt
1 1/2 tsp.	Lemon Zest
1 1/2 tsp.	Lavender
1/2 C	Celery, finely chopped
1/3 C	Red Onion, finely chopped
1/2 C	Cashews, chopped
1/4 C	Scallions, chopped

DIRECTIONS

- 1 Bake Artisan Ciabatta Sandwich Bread Rolls according to instructions. Set aside
- 2 Preheat oven to 350°F
- 3 Rub chicken breasts with olive oil and season with salt and pepper

- 4 Bake for 25–30 minutes until cooked through and juices run clear
- 5 Cool to room temperature and then shred chicken (make up to one day in advance)
- 6 In a medium bowl, whisk mayonnaise, yogurt, salt and lemon zest
- 7 Crush lavender between fingers and add to the mixture in the bowl. Whisk to combine
- 8 Add cooled shredded chicken, celery, red onion, cashews and scallions. Toss until combined
- 9 Season to taste with salt and pepper
- 10 Evenly divide between six Artisan Ciabatta Sandwich Bread Rolls. If desired, serve with a bit more lavender and some peppery arugula