
KITCHEN CONNAISSEUR

Southwest Chicken Sandwich with Pomegranate Chutney



Recipe by Marc Chartrand Serves 4 Equipment: Grill, BBQ or oven to cook chicken breast

ingredients

2	Large Chicken Breasts, sliced in half
2 Tbsp	South West Blend
2 Tbsp	Roasted Garlic Olive Oil
8 Slices	Fresh Bread
4 Tbsp	Pomegranate Chutney
4 Slices	Red Onion
1 Tbsp	Sheep Milk Cheese (optional)
	Greens (optional)

instructions

1. Marinate chicken breast, spices and oil for four hours or overnight.
2. Heat BBQ or oven (375F) and cook chicken until cooked through 170 F internal temperature. About 10-12 minutes on a BBQ turning once or 25-30 minutes in the oven.
3. Let rest slightly when cooked. Spread sheep milk cheese on bread, then chicken, Pomegranate Chutney, red onions then greens.
4. Serve immediately.