

Chicken Philly Sandwiches

Ingredients:

- 1 onion
- ½ green pepper
- 2 tbsp olive oil
- 1½ tbsp chopped garlic
- 1 tbsp butter
- 1 tsp hickory smoke salt
- 1 tbsp favorite steak seasoning
- 1½ tbsp red wine vinegar
- Salt & pepper to taste
- 2 hoagie rolls
- 2 slices of provolone cheese



Directions:

- Wash hands for 20 seconds using soap and warm water. **If not using chicken immediately, pop in the fridge as soon as possible after purchase and remove once ready for prep.**
1. Turn oven on broil.
 2. Cut top off green pepper and clean out seeds and membrane from inside. Cut green pepper into four quarters to have flattened pieces to cut into julienne slices.
 3. Peel onion. Cut top and bottom off then cut in half. Slice onion into julienne slices.
 4. Chop Chick-fil-A® Grilled Nuggets into smaller pieces. About a quarter the original size. Set all three aside and prep to start cooking.
 5. Place large frying pan on medium heat to heat up and add olive oil.
 6. Once oil is heated, add chopped garlic and onions. Stir. Cook for 2-3 minutes.
- (Directions continued on back)

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Directions (continued):

7. Add green peppers, seasoning and red wine vinegar. Stir. Allow to cook for 5 minutes.
8. Place hoagie rolls on baking sheet and spread butter on both sides. Place baking sheet on middle rack for 2-3 minutes.
9. Add butter to frying pan and let melt.
10. Add chopped Chick-fil-A® Grilled Nuggets. Stir all this together. Let simmer for 3 minutes.
11. Remove hoagie rolls from oven.
12. After your Chicken Philly mixture has cooked for 5 minutes, add salt and pepper to taste and evenly divide mixture to each roll. Place two half slices of provolone cheese on each and return to oven for 1 minute to melt cheese.
13. Remove from oven and top with lettuce, tomato or any other of your favorite toppings & condiments of your choosing.

