

Open Faced Chicken Salad Sandwich with Pineapple Jam

Makes 2 Servings

Preparation: 15 minutes

The pineapple jam is what makes this sandwich.



2 slices country bread sourdough or light wheat
1 tablespoon mayonnaise
2 tablespoons pineapple jam use less if bread is smaller

CHICKEN:

1 small tomato minced
1 1/2 cups diced chicken shredded or finely

diced

2 tablespoons mayonnaise
2 tablespoons basil minced
1 cup finely sliced arugula Romaine, or any type of green lettuce
2 tablespoons fried shallots for garnish, optional

NOTE: Certainly you can make this with regular bread, but using a lovely country loaf slice adds to the texture of this sandwich. And you can make it a regular sandwich with two slices of bread if preferred.

1. Lightly toast the bread so it's slightly crisp on the edges but still soft in the middle.
2. Spread mayo on the bread, then add the pineapple jam and spread it out to all the edges.
3. Combine the chicken mixture in a bowl. You can add pepper if desired, but don't add salt as the mayo has enough. Add the arugula or lettuce and mix gently.
4. Carefully pile the chicken mixture on the slices of bread. Garnish with the fried shallots, if using. Cut the sandwich into manageable pieces and serve.

