

CHICKEN AND BALSAMIC-ROASTED STRAWBERRIES PICNIC SANDWICH

4 ciabatta rolls, halved lengthwise
4 boneless, skinless chicken breasts, cooked, cooled,
and sliced thinly
salt
pepper
8 oz. strawberries
1 - 8-oz. tub of whipped cream cheese
2 t. maple syrup
1 T. balsamic vinegar
2-4 T. fresh chives, chopped
lettuce



Preheat oven to 350 degrees.

Wash strawberries and remove tops. Slice in half and place on a parchment lined baking sheet. Toss with syrup and balsamic vinegar and salt. Arrange in single layer.

Roast strawberries for 25-30 mins., flipping each half-way through the cooking time.

Cool slightly, then mash with a potato masher. Cool completely.

In a small bowl, combine whipped cream cheese, mashed strawberries, and chives until pink and well-blended.

Spread cream cheese mixture on each side of ciabatta roll. Top with sliced chicken and lettuce. (You could add additional sliced strawberries, if desired.) Secure each sandwich with two skewers and slice through.