

LACE KÄSE CHICKEN SANDWICH

Roth Käse President Steve McKeon

Yield: 2 servings

ingredients

- 2 onion rolls or foccacia, split
- 4 tablespoons mayonnaise or aioli
- 6 ounces chicken, thinly sliced
- 4 ounces **Landhaus Lace Käse**, sliced
- ½ small red onion, sliced
- 4 sundried tomatoes, chopped

method

- Preheat oven to 375° F.
- Spread mayonnaise on each slice of bread.
- Assemble sandwich by evenly layering remaining ingredients on two of the four slices; top with remaining slices of bread.
- Wrap sandwiches in aluminum foil and bake until hot (approx. 15 minutes).

“My family really likes hamburgers topped with Lace Käse, portabello mushrooms, and a slice of raw onion. Oh yummy! We actually fight over who gets the last burger.”

Jodi Pinnow,
Quality Management Systems Coordinator

“Lace Käse is the absolute best reduced fat cheese, and a great way to sneak extra protein and calcium into your diet. I add it to omelettes, grilled cheese sandwiches, panini...even quesadillas. For a quick, healthy breakfast, I top a slice of toasted whole grain bread with Lace Käse. Grab an apple or banana and a cup of coffee and you're good to go.”

Kirsten Jaeckle,
Marketing