



DURBAN DELUXE PERI-PERI SANDWICH

IT'S EVERYTHING YOU LOVE IN ONE SPOT! TANGY, SPICY AND NUTRIENT RICH. THE CHICKEN SANDWICH JUST GOT WAY BETTER!

4 marinated Peri-Peri Chicken breasts

Marinate chicken breasts in Peri-Peri marinade for a minimum of one hour - up to 48 hours for maximum flavor

2 Red peppers

1 Cup Spinach

Cook the chicken breasts - I like to use a flat top or a skillet to keep the chicken juicy

Feta Cheese

Peri-Peri Ranch Dressing

Slice the Red Peppers Julienne style (long and skinny) and lightly sautee in olive oil

Peri-Naise

Wilt the spinach in a little bit of water in a sautee pan. Not too much (-:

Kaiser Roll

Spread Peri-Naise on the inside of the top of the Kaiser Roll. Place on grill or sautee pan (inside down of course) to toast the Peri-naise right into the bun, YUM.

Assemble from bottom to top: Chicken breast, feta, peppers, spinach, ranch, top bun OMG

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