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Recipe Collection
by Brian McDermott



**Open Ormo Wheaten
Sandwich with Chicken,
Homemade Pesto & Chili Mayo**

Open Ormo Wheaten Sandwich with Chicken, Homemade Pesto & Chili Mayo

Serves 4

Ingredients:

4 Slices Ormo Wheaten Bread, 2 Breast Chicken Raw,
Drizzle of Rapeseed Oil, 8 Cherry Tomatoes

Pesto:

Large Bunch of Fresh Basil, 150ml Rapeseed Oil,
2 Cloves Garlic, 60g Pine Nuts,
50g Parmesan Cheese, 1 Lime Zest & Half Juice,
Fresh Ground Black Pepper

Method:

Pesto: In a blender place all the ingredients for the pesto and blitz. Cut chicken breast across the breast so it's thinner and easier to cook.

Heat a frying pan add a drizzle of oil and cook chicken breast on each side. While chicken is still in pan add some pesto to the top of the chicken and cook for further minute.

Slice the cooked chicken and arrange on a slice of the wheaten bread. Top with cut cherry tomatoes and some more pesto.

Serve with a dollop of Chili Mayo.

Brian's Tip:

Try toasting bread and serving sandwich warm.