

**EXCLUSIVE FOODS**  
your culinary partner

# *the provencal* CLUBS

## INGREDIENTS

*For 10 club sandwiches*

### For the bread:

Several of our white Boncolac Bread layers (depending of the size of the sandwiches desired)

### For the filling:

5 chicken filets  
20 dried tomatoes  
3 peppers  
500g of feta cheese

Several romaine lettuce leaves

1 of our pesto "Squeeze des Saveurs" sauce Daregal

**1.** Cut the bread layers in squares of the dimension you want. Then, cut each square in halves to get the "club" format

*Tip: bread layers can be cut when still frozen to have a perfect and regular cut*

**2.** Dice the peppers and the chicken filet in small pieces

**3.** Cook the diced chicken together with the peppers in a frying pan with olive oil. Once cooked, leave it to cool

**4.** Dice the dried tomato and slice the feta cheese

**5.** Take the bread slices and squeeze onto it the pesto sauce

**6.** Assemble the sandwich:

- Place the diced chicken preparation and dried tomatoes on the bread
- Squeeze some Pesto sauce
- Arrange the feta slices and the lettuce leaves on top
- Finish by covering a bread slice

*This sandwich can be made in several shapes and different sizes: finger bites, mini-clubs, rolls... the bread layers follow the Chef's creativity. Other colors of bread layers can also be used to get more inventive sandwiches.*

#1

**the savory**  
RECIPES COLLECTION

