Rotisserie Chicken Sandwich Recipes

Warm Rotisserie Chicken Sandwich



PREP	COOK	YIELD
10 min	10 min	4 sandwiches

Warm shredded rotisserie chicken, sharp cheddar, crisp vegetables, and a tangy Dijon spread make an easy toasted sandwich for lunch or dinner.

Ingredients

Sandwiches

2 cups shredded cooked rotisserie chicken / about 280 g
4 sandwich rolls, split
1/4 cup low-sodium chicken broth / 60 ml
4 slices sharp cheddar
1 tablespoon butter, softened
4 lettuce leaves
1 large ripe tomato, sliced
1/4 small red onion, thinly sliced
Pickle slices, to serve

Dijon spread

2 tablespoons mayonnaise
1 teaspoon Dijon mustard
Black pepper, to taste

Method

1. Make the spread. Stir mayonnaise and Dijon together in a small bowl. Set out lettuce, tomato, onion, and pickles.

2. Warm the chicken. Put chicken and broth in a skillet over medium-low heat. Cover and stir occasionally until steaming and 165 F (74 C) on a food thermometer.

3. Toast the rolls. Spread the cut sides lightly with butter. Toast cut-side down in a clean skillet until golden, 1 to 2 minutes.

4. Melt the cheese. Divide hot chicken among the roll bottoms, top each with cheddar, and cover the skillet briefly so the cheese softens.

5. Assemble. Spread Dijon mayo on the roll tops. Add lettuce, tomato, red onion, and pickles. Close the sandwiches and serve warm.

Variations

Try pepper jack with sliced jalapeno, add barbecue sauce and slaw, or swap the rolls for toasted sourdough.

Cook's tip
Keep the lettuce and tomato separate from the hot chicken until assembly so they stay crisp.

To serve
Serve with potato wedges, a green salad, or a cup of soup.

Store safely
Refrigerate leftover chicken within 2 hours and use within 3 to 4 days. Reheat chicken to 165 F (74 C); assemble sandwiches just before serving.