

Chopped Chicken Caesar Sandwich



20 min

2 people



5 Rating

Deli-style chopped sandos from the comfort of home? We're all ears! (or mouths?)

In this mouthwatering recipe, creator and home cook [Tom Smallwood](#) deconstructs the Chicken Caesar Salad—chopping and mixing every element. The salad then finds its home between two thick slices of toasted Turkish bread. We love chopped sandos like this because you get every element of the salad in each bite, making for a delicious experience from start to finish. Learn how to make this really affordable (and filling) recipe below.

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Ingredients

- 4 leaves baby cos lettuce
- 4 slices streaky bacon
- Caesar dressing
- 2 eggs
- Parmesan cheese
- Turkish bread roll

- ½ chicken breast (or leftover chicken)

Method

1. Slice chicken breast into 2 cutlets and season well on both sides with salt, pepper, paprika, garlic powder and onion powder. Pan fry on medium heat for 2-3 minutes on each side until browned, ensuring it reaches an internal temperature of 74°C.
2. Gently lower room temperature eggs into boiling water seasoned with salt and allow to boil for 7 minutes before removing. Place into a bowl of ice water or run under cold water to stop the cooking process.
3. Lay bacon flat on a lined baking tray and cook in a 200°C oven for 12-15 mins until crispy.
4. Lay lettuce, bacon, peeled eggs and chicken on a cutting board. Roughly chop all ingredients with a sharp kitchen knife until all ingredients are small. Add freshly grated parmesan cheese and Caesar dressing and fold through with a bench scraper or tongs.
5. Scoop all ingredients into a toasted Turkish roll and serve.

Notes

Nutrition Per Serve

