

[Stella Cadente](#)

Smoked Chicken and sun-dried Tomato Sandwiches with Basil Olive Pesto

Posted by Administrator on March 19, 2012 in [Meat, Poultry & Fish](#)

Makes 4 sandwiches.

For Basil Olive Pesto:

Can be prepared in 45 minutes or less. 1 large garlic clove
1 cup packed fresh basil leaves, washed well and spun dry
1 cup packed fresh parsley leaves (preferably flat-leaf), washed well and spun dry
1/3 cup pine nuts
1/4 cup Stella Cadente Basil olive oil
1/4 cup Kalamata or other brine-cured black olives, pitted and chopped fine

For Sandwiches:

3 ounces dried tomatoes (about 3/4 cup), not packed in oil
a long loaf (about 20 inches) French or Italian bread
about 1/2 cup basil olive pesto
6 to 8 ounces smoked chicken breast, sliced thin
1/2 bunch arugula, trimmed, washed well, and spun dry (about 1 cup)

Make Basil Olive Pesto:

To a food processor with motor running add garlic and blend until minced. Add basil, parsley, and nuts and blend well. Add basil oil and blend until smooth. Transfer pesto to a bowl and stir in olives. Pesto may be made 5 days ahead and chilled, surface covered tightly with plastic wrap. Bring pesto to room temperature before using. Makes about 3/4 cup.

Make sandwiches:

In a heatproof bowl pour enough boiling water over tomatoes to cover and let stand 20 to 30 minutes, or until soft. Drain tomatoes and pat dry.
Cut loaf diagonally into 4 pieces and halve each piece horizontally. Spread pesto on cut sides of bread and make 4 sandwiches with chicken, tomatoes, and arugula.

Modified recipe from Gourmet Entertains

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