

GRILLED CHICKEN SANDWICH WITH MANGO MAYO

Suggested breads:

- Great Harvest Focaccia
- Great Harvest Honey Whole Wheat
- Your favorite Great Harvest bread

4 thick slices of Great Harvest bread

2 chicken breasts, grilled

1/2 cup Mango Vinaigrette Mayonnaise (recipe below)

1 container sprouts

Remove chicken meat from the bone and set aside. Prepare mango mayonnaise. Slather mango mayo on a slice of bread, add half the chicken, a pile of sprouts, more mango mayo for the other slice of bread and BAM! The best chicken sandwich you'll ever eat.

MANGO VINAIGRETTE MAYONNAISE:

1 ripe mango (peeled, pitted & chopped)

1/3 cup apple cider vinegar

1 Tbsp. spicy mustard

1 Tbsp. honey

1/2 tsp. salt

1/2 tsp. fresh ground pepper

1/2 cup olive oil

1/2 cup mayonnaise (low fat)

Combine mango, vinegar, mustard, honey, salt, and pepper in blender. Process until smooth. Remove to mixing bowl and gradually add olive oil while whisking continually. Let stand for at least 1 hour, or store in refrigerator overnight.

Bring to room temperature before using. Mix 3 Tbsp. vinaigrette into 1/2 cup mayonnaise. Makes 1/2 cup mango mayonnaise.

The extra vinaigrette is great as a marinade for chicken, pork or fish, as a salad dressing or a dipping sauce. Makes 2 servings.

I accidentally "invented" this while munching on fresh mango and leftover grilled chicken. We now eat it often, and on purpose!

— Kay Hobgood, Chattanooga, TN



MINNETONKA

Michael & Ruth's
Minnetonka Bread Store
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Minnetonka, MN
952-476-2515

BURNSVILLE

Karl's
Neighborhood Bread Shop
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Suite 102
Burnsville, MN
952-891-4767

MINNEAPOLIS

Sally & Tom's
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