

CHICKEN, LEMON AND PESTO SANDWICHES



Traffic light category: **Green**

Serves: 24 small triangles

Ingredients

- 12 slices high fibre white bread
- 2 cups poached skinless chicken, chopped
- $\frac{3}{4}$ cup pesto
- 2 tablespoons lemon juice
- 2 tablespoons basil leaves, finely shredded
- 2 tablespoons mint leaves, finely shredded
- Freshly ground black pepper to taste
- 2 tablespoons chives, finely chopped

Method

1. Place poached chicken, pesto (leave 1tbs pesto for later), lemon juice, basil, mint and pepper in a bowl, mix to combine.
2. Place bread on a clean bench, divide chicken mixture over 6 slices, top with remaining slices
3. Place chopped chives into a shallow dish
4. Cut sandwiches into four triangles, spread one cut side of each triangle lightly with left over pesto
5. Dip cut side into chives and serve

Add leafy greens and sliced tomatoes for a delicious sandwich or wrap

Recipe adapted with permission from the Western Australian School Canteen Association Inc.

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