



FRENCH ONION CHICKEN SANDWICH



Toasted brioche bun topped with a grilled chicken breast, sliced Swiss cheese, sautéed spinach and **Battered Onion Petals**, served with thyme aioli. Yield: 2 Servings

Ingredients:

8 Each	Battered Onion Petals [#0293320], Prepared According to Package Directions	1 Tbsp.	Vegetable Oil
¼ Cup	Mayonnaise	¼ Cup	Spinach Leaves, Packed
½ tsp.	Thyme, Chopped	2 Each	Brioche Buns, Split & Toasted
To Taste	Salt & Black Pepper	2 Each	Chicken Breast, Grilled
		2 Each	Swiss Cheese Slice
		To Serve	French Fries, Prepared

Directions:

1. In a small mixing bowl, mix together the mayonnaise, thyme, salt and black pepper to make the thyme aioli.
2. Heat the vegetable oil in a small sauté pan on medium heat.
3. Add in the spinach leaves, salt and black pepper, then sauté for 1-2 minutes, or until slightly wilted and remove from heat.
4. Top the bottom half of each brioche bun with an even amount of the sautéed spinach, a chicken breast, slice of Swiss cheese and 4 **Battered Onion Petals**.
5. Place the top half of each brioche bun on top and serve with French fries and the thyme aioli.

