

# Sandwiches

- [Pesto Mushroom Sandwiches](#)
- [Chorizo Chicken Sandwiches](#)

# Pesto Mushroom Sandwiches

Recipe makes ~16 sliders

## Required Ingredients

- 2 Zucchini
- 2 Hot House Tomatoes
- 500g Mushrooms
- 400g Lettuce/Spinach/Kale
- 150g Shredded Mozza Cheese
- 100g Dill Pickle
- 3Tbsp Greek Spice
- 3Tbsp Oil
- Mayonnaise
- Basil Pesto
- Bread/Buns of choice

## Instructions

- Preheat oven to 400F
- Slice mushrooms
- Cut Zucchini into 1/4 inch coins
- Add Mushrooms, Zucchini, Greek Spice, and Oil to bowl
- Mix thoroughly
- Place seasoned veggies onto baking tray
- Bake for ~20 minutes
- Slice Tomatoes into 1/4 slices, and dry
- Slice Pickles into 1/4 coins
- Shred Mozzarella cheese
- Mix Mayo and Basil to taste, 1Tsp per 1/2 Cup of Mayo
- Assemble Sandwiches!

# Chorizo Chicken Sandwiches

## Required Ingredients:

- 500g [Breaded Chicken Breast](#)
- 2 Cups All-Purpose Flour
- 3 Eggs
- 1Tbsp [Chorizo](#)
- 100g Panko
- Cooking oil
- 5 Dill Pickles
- Coleslaw
- Coleslaw dressing
- Mustard
- Mayonnaise

## Directions:

- Dust Chicken with 1Tbsp of [Chorizo](#) seasoning at least 30 minutes before cooking
- Cook Chicken:
  - Pour oil into a skillet, and set to **3.5** heat
  - Beat Eggs in large bowl
  - Lay 1/2 of Flour in large bowl
  - Place chicken atop flour
  - Cover chicken with remaining Flour
  - Stir Chicken, and ensure an even coat
  - Move Chicken into Eggs, and coat evenly
  - Dump Flour from first bowl, and add 1/2 the Panko
  - Lay Chicken atop Panko
  - Pour remaining Panko over Chicken
  - Stir Chicken, and ensure an even coat
  - Place Chicken in oil-filled pan, cover, and cook **3** minutes per side
- Finely chop pickles
- Mix Pickles, two fistfuls of Coleslaw, and 2 Tbsp of Coleslaw dressing
- Mix Mayonnaise and Mustard to taste
- Assemble sandwich