



Open-Faced Chicken Melt

Prep: 20 minutes

Bake: 10 minutes • Serves: 4

- 4 (¾-inch-thick) slices Bamboo Charcoal Boule
- ⅓ cup olive oil mayonnaise
- ¼ cup nonfat plain Greek yogurt
- 2½ teaspoons fresh lemon juice
- ¼ teaspoon salt
- ¼ teaspoon ground black pepper
- 2¼ cups chopped boneless, skinless rotisserie chicken meat
- ¼ cup chopped celery
- ¼ cup chopped red onion
- ¼ cup slivered almonds, toasted
- ½ medium Fuji, Gala or Granny Smith apple, thinly sliced
- 4 slices sharp Cheddar cheese

1. Preheat oven to 375°. Place boule slices on rimmed baking pan.

2. In large bowl, whisk mayonnaise, yogurt, lemon juice, salt and pepper; fold in chicken, celery, onion and almonds. Makes about 3½ cups.

3. Spread chicken mixture over boule slices; top with apple and cheese. Bake 10 minutes or until cheese melts and bread is toasted.

*Approximate nutritional values per serving (1 chicken melt):
471 Calories, 20g Fat (6g Saturated), 92mg Cholesterol,
785mg Sodium, 37g Carbohydrates, 4g Fiber, 36g Protein*

Chef Tip

To toast almonds: In large skillet, cook almonds over medium heat 3 minutes or until lightly browned and fragrant, stirring frequently; transfer to plate to cool.