



The Deli Coffee Co. Onion Marmalade is a very versatile product. It goes well with any artisan sandwich, serve with grilled steak, or as an appetiser with crackers and cheese.

We used our The Deli Coffee Co. Mediterranean Salt to flavour the roast chicken.

Delicious sandwich for lunch or dinner..

Contact Us on the Website to order:

- The Deli Coffee Co. Mediterranean Salt
- The Deli Coffee Co. Onion Marmalade

Serves 4

## Grilled Chicken Sandwich



4 Chicken breasts, skin on

Olive oil

The Deli Coffee Co. Mediterranean Salt (use in grinder provided)

4 slices of bacon

4 Ciabatta rolls

2 Lemons

1 Avocado, mashed

4 slices Gruyere cheese

The Deli Coffee Co. Onion Marmalade

### Steps

Preheat the oven to 200°C. Rub the chicken breasts with olive oil and season generously with The Deli Coffee Co. Mediterranean Salt from a grinder. Roast in oven dish for 15 minutes until chicken is cooked through. Remove from oven, remove skin and shred the chicken. Fry bacon until crispy and set aside on paper towel to drain. Cut rolls in half, put on baking tray. Put bacon, shredded chicken and cheese on one half and toast in oven until cheese is melted. Remove from oven. Put avocado and generous portion of The Deli Coffee Co. Onion Marmalade on other half. Close the sandwich and enjoy....  
Serve with lemon wedges and sprinkle with fresh parsley.