



Fargo Chicken Sandwich

Recipe By BRUCE BROWN

SERVES: 6-8

INGREDIENTS:

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|---|---|
| <input type="checkbox"/> 2 tbsp. bacon grease or shortening | <input type="checkbox"/> ¼ cup tequila |
| <input type="checkbox"/> 2 cups red onion, <i>julienned</i> | <input type="checkbox"/> ¼ cup lime juice |
| <input type="checkbox"/> 1 cup poblano peppers, <i>seeded and julienned</i> | <input type="checkbox"/> 8 oz. cream cheese |
| <input type="checkbox"/> 1 cup red bell peppers, <i>seeded and julienned</i> | <input type="checkbox"/> 2 cups mozzarella cheese, <i>shredded</i> |
| <input type="checkbox"/> 2 tbsp. garlic, <i>pressed</i> | <input type="checkbox"/> 1 cup Parmesan cheese, <i>grated</i> |
| <input type="checkbox"/> 6-8 cups roasted chicken, <i>shredded</i> (dark/white mixed) | <input type="checkbox"/> ½ cup cilantro, <i>minced</i> |
| | <input type="checkbox"/> 6-8 hoagie rolls or sandwich buns, <i>grilled or toasted</i> |

DIRECTIONS:

- ☐ 1. Preheat the oven to 350°F.
- ☐ 2. Grease the bottom of a 9x13 roasting pan with the bacon grease. Layer red onions from end to end, followed by both peppers. Sprinkle with garlic.
- ☐ 3. Add a layer of shredded chicken, sprinkling with tequila and lime juice.
- ☐ 4. Slice cream cheese into thin planks, layering across the chicken. Follow with mozzarella and Parmesan cheese, finishing with cilantro.
- ☐ 5. Loosely tent the dish with foil, without touching the cheese
- ☐ 6. Place the dish on a baking sheet, Bake for 30 minutes.
- ☐ 7. Remove and carefully uncover to release the steam. Allow to rest for 5 minutes.
- ☐ 8. Mix the ingredients together to combine, making sure the cheeses are evenly distributed throughout.
- ☐ 9. Portion the filling into each toasted roll and serve.

Did you make this recipe?

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