

Italian pesto chicken sandwich

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This Italian chicken pesto sandwich is one of my favorite sandwiches, it has the most delicious combination of flavors. Juicy, tender chicken, herby basil pesto, and fresh mozzarella melts into every bite. Put it on a crisp toasted ciabatta or focaccia roll, and you've got a sandwich that's satisfying, comforting, and full of vibrant Italian flavor. It's simple to make but feels gourmet every time.

Sandwiches have come a long way since we opened our first place—a humble, hole-in-the-wall submarine sandwich shop in a small Northern California town. Back then, sandwiches were simple: two slices of Wonder Bread, some processed meat and cheese, and that was it.

But today? The sandwich has evolved into something extraordinary. You'll find them on menus at high-end restaurants, crafted by sandwich chefs using gourmet ingredients and served on white china. Take this **Italian chicken pesto sandwich**, for example—it's miles away from the lunchbox classics of the past. With tender grilled chicken, vibrant basil pesto, and creamy mozzarella layered on artisan bread, it's a sandwich that celebrates flavor, freshness, and creativity. This is the kind of sandwich that tells our story.

Things to know about this Italian

pesto chicken sandwich

You said:If you're not a fan of this exact combination, feel free to make it your own—add, subtract, or multiply ingredients to suit your taste buds!

This chicken pesto sandwich comes together in thirty minutes or less, making it perfect for a light lunch, a picnic, or even a quick dinner when paired with a fresh salad.

Whenever I grill chicken, I always make extra. It's a time-saver for busy days—I use it in salads, pasta dishes, sandwiches, or even tacos.

Once the chicken is cooked, you can slice it into strips, cubes, or shred it—whatever works best for you. Then just freeze it in portions for quick and easy use.

I like to start with whole chicken breasts, give them a rinse, and slice each one into two or three fillets, depending on thickness. I marinate them for at least two hours (or overnight for even more flavor), then grill, bake, or sauté until perfectly cooked. After that, I cut them into my preferred shape and freeze them for fast meals later.

If you love quick and easy cooking, having pre-cooked chicken on hand is a game-changer—especially on those busy days when time is short but you still want a delicious homemade meal. If you love the combination of chicken and pesto like I do try my pesto chicken farfalle pasta or for a vegetarian pesto option without the chicken but just as delicious Pesto pasta primavera.

Ingredients

2 chicken breast butterflied

4 ciabatta rolls

1/2 cup each roasted each red peppers and marinated artichoke hearts

4 tablespoons pesto sauce

4 slices cheese of your choice

Marinate for chicken

1 cup olive oil

1/2 cup balsamic vinegar

2 tablespoons chopped garlic

1 tablespoon honey

1 tablespoon Dijon mustard

1 tablespoon salt

1 teaspoon black pepper

1 tablespoon each mixed herbs (preferably homegrown) thyme, Italian parsley and rosemary

Instructions

Make marinate by whisking all ingredients together ending with the olive oil

Marinate chicken for at least 2 hours over overnight

Grill, bake, broil or saute the chicken

Toast bread

Spread with pesto

Line with roasted peppers artichokes, chicken and cheese

Return to oven to melt cheese

Cut into wedges

ENJOY!!!!!!!!!!