

Boredom fuels creativity

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I have been trying to lay off of the breading on my meats lately. Instead of breaded chicken tenders, I will season them and bake them. Instead of breading the pork chops and coating them with gravy, I am using a bit of salt and pepper in a skillet and making a veggie as a side dish. However, that gets boring sometimes too, so I thought I could use the boring chicken in a sandwich to make a little change and see how that one goes over on the home front. Let me know how it goes over at your house.

Italian Chicken Sandwich

3 boneless skinless chicken breasts halved
1 pkg. bacon
6 slices Swiss cheese
1 tsp. basil
1 tsp. Italian seasoning
1/2 tsp. salt
2 tbsp. butter
6 deli roll buns
1 cup spaghetti sauce

In a large skillet, melt butter and seasoning over medium heat. When butter is melted, add chicken breast halves. Cook through until no longer pink and juices run clear.

Meanwhile in another skillet, cook bacon until crisp.

Spread spaghetti sauce over the bottom half of each deli roll. When chicken is done, place on top of the spaghetti sauce, top each with two slices of bacon and one slice of swiss cheese. Serve with any condiment of your choice or eat as they are.