

# LACE KÄSE CHICKEN SANDWICH

Roth Käse President Steve McKeon

**Yield:** 2 servings

## *ingredients*

- 2 onion rolls or foccacia, split
- 4 tablespoons mayonnaise or aioli
- 6 ounces chicken, thinly sliced
- 4 ounces **Landhaus Lace Käse**, sliced
- ½ small red onion, sliced
- 4 sundried tomatoes, chopped

## *method*

- Preheat oven to 375° F.
- Spread mayonnaise on each slice of bread.
- Assemble sandwich by evenly layering remaining ingredients on two of the four slices; top with remaining slices of bread.
- Wrap sandwiches in aluminum foil and bake until hot (approx. 15 minutes).

***“My family really likes hamburgers topped with Lace Käse, portabello mushrooms, and a slice of raw onion. Oh yummy! We actually fight over who gets the last burger.”***

Jodi Pinnow,  
Quality Management Systems Coordinator

***“Lace Käse is the absolute best reduced fat cheese, and a great way to sneak extra protein and calcium into your diet. I add it to omelettes, grilled cheese sandwiches, panini...even quesadillas. For a quick, healthy breakfast, I top a slice of toasted whole grain bread with Lace Käse. Grab an apple or banana and a cup of coffee and you're good to go.”***

Kirsten Jaeckle,  
Marketing