

GRILLED CHICKEN *with* ARTICHOKES *and* LEMON HUMMUS

INGREDIENTS

Lemon Hummus

- 1 can (15.5 oz.) garbanzo beans, drained
- 2 cloves garlic
- 2 tsp. lemon zest
- 3 tbsp. lemon juice
- 1/4 cup extra virgin olive oil
- 1 tsp. kosher salt

Sandwich

- 1 cup pitted black olives, finely chopped
- 1/4 cup extra virgin olive oil
- 1/2 tsp. kosher salt
- 3 grilled chicken breasts, shredded
- 1 can (13.75 oz.) quartered artichoke hearts, drained and chopped
- 6 mini baguettes or buns, sliced in half lengthwise
- 2 cups arugula

PREPARATION

Make lemon hummus: Combine ingredients in food processor. Pulse until mixture is smooth. Transfer to small bowl and set aside.

Build sandwich filling: Combine black olives, olive oil, salt, chicken and artichokes in a bowl.

Assemble sandwiches: Lay out sliced baguettes. Spread Lemon Hummus on all 12 pieces. Spoon the chicken mixture over the spread on 6 pieces. Top with arugula and close the sandwich. Place sandwiches on a platter and serve.

Makes 6 sandwiches.

make-it-simple™ tips:

- Use leftover cooked chicken, or purchase it grilled or roasted from your supermarket. Shred the meat with your fingers.
- Buy ready-made hummus to save time. Add lemon juice and lemon zest to give it more flavor.
- Buy pitted olives; chop in a food processor.
- Chop artichokes in a food processor.

Recipe created by Parties That Cook® www.PartiesThatCook.com

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