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EXCLUSIVE RECIPE

Chicken tricolore focaccias

SERVES 4 **PREP** 20 mins **COOK** 15 mins **EASY**

Elevate your packed lunch with these Italian-inspired sandwiches. They're a great way to use up any leftover roast chicken from the weekend. ***Esther Clark***

40g pine nuts
750g focaccia
5 tbsp fresh pesto
2 tbsp mayonnaise
160g sundried tomatoes, drained and chopped
170g plum tomatoes, quartered
400g leftover roast chicken breast, sliced
small bunch of basil, leaves picked and torn
2 x 120g balls fior di latte mozzarella, sliced
2 tbsp extra virgin olive oil

1 Heat the oven to 200C/180C fan/gas 6. Toast the pine nuts in a small frying pan over a medium heat for 5 mins until golden. Tip into a bowl and leave to cool. Slice the focaccia in half horizontally and warm in a low oven for 10 mins, cut-side up.

2 Meanwhile, combine the pesto, mayonnaise and some black pepper in a bowl. Toss the sundried and fresh tomatoes together with some seasoning. Spread the pesto mayonnaise over one of the cut sides of the focaccia. Top with the chicken, then the tomatoes, basil, mozzarella and toasted pine nuts. Drizzle over the olive oil and cut the loaf into four chunky sandwiches. Wrap each one tightly in a square of baking parchment, then cut in half again.

GOOD TO KNOW calcium • 1 of 5-a-day
PER SERVING 1326 kcals • fat 76g • saturates 15g • carbs 96g • sugars 8g • fibre 1g • protein 64g • salt 5.36g