

# Toasted Chick'n & Pepper Sandwich

SERVINGS  
4

PREP TIME  
5 MIN

COOK TIME  
10 MIN

TOTAL TIME  
15 MIN

*This sandwich is a perfect harmony of flavors and textures, featuring robust plant-based chicken, toasted bread, savory horseradish vegan mayo, and roasted red peppers.*



**ORGANIZING**  
a Plant Based Life.com

## Ingredients

## Directions

1

- 1 Bag Gardein Chick'n Scallopini Cutlets or Favorite Plant Based Chicken
- 4 Mini French Loaf Rolls or Similar (like Ciabatta)

- Prepare chick'n according to package.
- Toast rolls in oven or air fryer until desired texture (about 3-5 minutes).

2

- Dollop of Vegan Mayo
- Dash of Horseradish

- Combine mayo and horseradish to taste (a starting approximation may be 3T mayo to 1T horseradish but will vary according to taste). Set aside.

3

- 1 Small Jar Roasted Red Peppers

- Slice peppers to finger size thickness and set aside.

- Slather generous amount of mayo mixture onto toasted rolls. Add chick'n and top with peppers. Serve immediately.