

Camp Menu Batch Recipe

CHICKEN MELTS

Serve

679	gram	Chicken Breast (tinned)
1	only	Onion (Yellow fresh)
5	only	Bell Pepper (Green fresh)
7	loaf	Bread (Italian)
16	only	Tomato (Roma fresh)
904	gram	Cheese (Cheddar shredded)
500	ml	Condiment (Whipped Dressing)
		Spice (Cajun Seasoning)
20	ml	Garlic (minced)

Prep:

- Open tins of chicken; drain; flake
- Trim onion; peel; chop fine
- Trim green pepper; core; rinse; dice
- Slice bread ½" thick
- Rinse tomatoes; trim; slice

- Coat baking dishes with non-stick cooking spray

Cook:

- Preheat oven to 375 degrees F

- Combine chicken, half the cheese, onion, green pepper, whipped dressing, Cajun seasoning (to taste) & garlic; place bread slices in prepared baking dishes; spread chicken mixture over bread slices; top each with tomato slice; sprinkle with remaining cheese
- Bake for 10 - 12 minutes or until bread is toasted golden brown
- Cover & serve

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