

Easy Chicken Caprese Sandwiches: Your 25-Minute Gourmet Lunch

Grilled Chicken Caprese Sandwiches



TIME
25 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

2 grilled chicken breasts, sliced (about 1 cup cooked, sliced chicken)
4 ciabatta or sandwich rolls
4 slices fresh mozzarella cheese
Tomato slices (from ripe, medium tomatoes or large heirlooms)
Fresh basil leaves
Balsamic glaze (optional, for drizzling)
Olive oil (for brushing rolls, optional)
Garlic clove (for rubbing bread, optional pro tip)

DIRECTIONS

- 1.** Prepare : Ingredients: Slice your grilled chicken breasts, fresh mozzarella, and tomatoes. Pick fresh basil leaves. Have your ciabatta or sandwich rolls ready. If using the pro tip, cut a garlic clove in half.
- 2.** Prep : Rolls: If desired, lightly brush the cut sides of your ciabatta or sandwich rolls with a tiny bit of olive oil. For extra flavor, rub the cut side of each roll with a cut garlic clove.
- 3.** Assemble : Sandwiches: On the bottom half of each roll, layer a portion of the sliced grilled chicken.
- 4.** Top the chicken with a slice of fresh mozzarella cheese.
- 5.** Add a few slices of fresh tomato over the mozzarella.
- 6.** Finish with several fresh basil leaves.
- 7.** Place the top half of the roll over the basil to complete each sandwich.
- 8.** Grill : Sandwiches: Heat a large grill pan over medium heat, or preheat a panini press. Grill Pan Method: Place the assembled sandwiches in the hot grill pan. Place a heavy object (like another skillet or a foil-wrapped brick) on top of the sandwiches to press them down. Grill for 4-6 minutes per side, or until the bread is golden brown and crispy, and the mozzarella cheese is beautifully melted and gooey.
- 9.** Panini : Press Method: Place the assembled sandwiches in the preheated panini press. Close the lid and cook for 4-7 minutes, or until the bread is golden brown with grill marks, and the cheese is thoroughly melted.
- 10.** Finish & : Serve: Carefully remove the grilled sandwiches. Let them rest for just a minute. Drizzle

generously with balsamic glaze if using. Slice the sandwiches in half and serve immediately while hot and melty.

SWAPS & NOTES

Grilled Chicken: Leftover grilled chicken breasts work perfectly here for speed.

You can also quickly pan-sear or bake chicken breasts seasoned with salt and pepper, then slice them.

If you prefer, thin slices of deli chicken can be used as well.

Rolls: Ciabatta rolls are excellent for their sturdy crust and airy interior, which grills beautifully.

TIPS FOR SUCCESS

Pre-Cooked Chicken: Using already grilled or rotisserie chicken significantly cuts down on prep time.

Fresh Mozzarella: Fresh mozzarella melts beautifully and has a lovely mild flavor that complements the other ingredients.

Don't Overload: While tempting, don't overstuff the sandwiches.

Too many fillings can make them hard to grill evenly and difficult to eat.

