

## Grilled chicken, Avocado & Granny Smith melted open baguette

### Ingredients (Serves 2)

- 2 small Baguettes
- 300g Grilled Chicken breast
- 1 Granny Smith apple diced
- 3 tbs Mayonnaise
- 1 ripe avocado diced
- 100g grated Mozzarella
- Small bunch of chives cut thinly
- Salt pepper to taste

### Method:

- Cut the baguettes open from the top, remove some of the inside of the bread to fit the filling.
- Shred the grilled chicken in a bowl, add the mayonnaise, apple, avocado, chopped chives ( keep 1/3 for garnish) and salt & pepper to taste.
- Fill in the baguettes with the mixture then generously cover with the mozzarella cheese.
- Place inside the Roband Grill Max toaster for approximately 3.5 minutes until cheese is melted and golden brown.
- Sprinkle remaining chives over the sandwiches and serve hot



## Equipment used Roband Grill Max Toaster

The Roband Grill Max toaster series is a statement of minimalist design and functionality. It's timeless look belies a machine that is simple to use, functional, reliable and economical. Used for a variety of food preparation, from grilled food to open melts and toasted sandwiches, these machines optimise infra-red output to maximise speed and efficiency.

Available in various sizes 6, 8 or 15 slice capacity. Also available in a model with glass elements.

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