

# Cooking Collaborative @ HPU

## CHICKEN PHILLY SANDWICH

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### MARINADE INGREDIENTS

- 1 cup of blended oil
- 1 1/2 teaspoon of kosher salt
- 1/2 teaspoon of black pepper
- 2 1/2 teaspoons of italian seasoning
- 1 teaspoon of fresh lemon zest
- 1 lb of boneless skinless chicken breast

### MARINADE DIRECTIONS

- trim and thinly slice chicken breast
- combine oil, salt, pepper, italian seasoning, and lemon zest in mixing bowl and mix
- pour mixture over chicken and allow chicken to marinate overnight (or at least 4 hours) in the fridge

### SANDWICH INGREDIENTS

- 1 red pepper (diced)
- 1 medium yellow or sweet onion (diced)
- 4 - 6 in hoagie rolls
- 8 slices of provolone cheese

### SANDWICH DIRECTIONS

- heat griddle or saute pan over medium heat
- add oil
- remove chicken from marinade
- add chicken, peppers and onions to griddle or pan
- cook 2 - 3 minutes on each side (chicken should reach 165 internal temp)
- place cheese over chicken mixture while still on griddle to melt cheese
- take spatula and add 1/4 chicken mixture (cheese side up) to hoagie roll