

Rebellyous Mediterranean Sandwich

DEVELOPED BY: Chris Mathews at Northern Michigan University

Servings: 12

Serving Size: 1 Sandwich

Ingredients	Quantity	Measure
Rebellyous Chicken Patty	12	Patties
Ciabatta Bun	12	Buns
Kalamata olives, chopped	2	cups
Roasted red peppers, diced	2	cups
Moocho Mozzarella Shreds	3	cups
Vegan mayonnaise	2	cups
Garlic, chopped	2	tablespoons
Artichoke hearts, canned	14	Ounces
Olive oil	1/2	cup
Salt		to taste
Dried basil		to taste
Dried oregano		to taste

Preparation

1. Brush olive oil, salt, basil, and oregano on the ciabatta buns and bake for a few minutes at 350 degrees. Set aside.
2. To make the artichoke aioli blend the vegan mayo and garlic together. Add in finely chopped artichokes.
3. Deep fry the Rebellyous Chicken Patties.
4. To assemble, spread artichoke aioli on both halves of the ciabatta buns, then layer olives and peppers on the bottom half, then the Rebellyous chicken patty, and then top with Moocho Mozzarella Cheese shreds.

