

Grilled Chicken and Genoa Sandwich

This sandwich starts with a gorgeously ripe summer tomato. We adore them. And we especially adore them piled on a sandwich of simple but tasty grilled chicken and spicy cherry pepper mayo ... lots of it! Grilled genoa (yes, we grilled it) adds meaty crunch. Blissful spicy synergy. This is going to be a new favorite summer sandwich.

Ingredients

sauce

3 whole hot cherry peppers (red and green), stemmed, minced with seeds (about 4 tablespoons)

1/2 cup mayonnaise

chicken

1/4 cup olive oil

1/4 cup fresh lemon juice

2 sprigs fresh oregano

1 large clove garlic, smashed

2 boneless skinless chicken breasts (about 1 pound)

Kosher salt

sandwich

16 slices genoa salame

4 bulkie or kaiser rolls, halved

8 thin slices tomatoes

4 leaves romaine lettuce

special equipment

charcoal grill

Directions

for the sauce

Stir together the cherry peppers and mayonnaise.

for the chicken

Mix the olive oil, lemon juice, oregano and garlic in a shallow baking dish.

Cut each breast in half horizontally to make a total of 4 thin cutlets. With a chicken breast on the cutting board, place a flat hand on top of the chicken. Hold a knife parallel to the board and carefully slice all the way through. Put the 4 pieces into the marinade and submerge. Let marinate at room temperature for 20 minutes (but no longer), turning once or twice while you prepare the grill.

Fill a chimney with briquettes and light. When they ash over, dump into the grill and spread in a concentrated pile a little larger than the chicken pieces will cover. Cover the grill and heat for 10 minutes to get a nice hot fire going.

Remove the chicken from the marinade, letting as much drip off as you can. Discard the marinade. Salt each side of the chicken generously and put on the grill. Grill, flipping when there are good grill marks, about 3 minutes. Grill until an instant-read thermometer reads 165 degrees, 8 to 10 more minutes. Remove the chicken to a platter.

for the sandwich

Place the salame on the grill and cook until the fat bubbles and the salame browns and wrinkles, flipping from side to side, about 1 minute. Simultaneously, toast the cut side of the rolls until they brown slightly.

Spread the cherry pepper mayonnaise on the cut sides of each of the bun halves. Put the chicken on the bottom of 4 buns. Top each chicken with 4 slices of salame, 2 tomato slices and a lettuce leaf.

total time: 50 minutes

active prep: 30 minutes

serves: 4

difficulty: *easy*