New York Times Bestselling Author

SUSAN MALLERY

Grilled Chicken Sandwich with Blackberry Relish

Ingredients:

Blackberry Relish:

- 1 C blackberries, chopped (frozen blackberries are fine, but thaw them first)
- ♥ ½ C green onions, sliced
- ♥ 1 small can of mild chili peppers, minced
- ♥ 4 cloves garlic, minced
- ♥ 1 jalapeno, seeded and minced
- 2 T balsamic vinegar For the sandwiches:
- O Boneless, skinless chicken breasts
- Black pepper
- Provolone cheese
- ♥ Lettuce
- ♥ Buns



Instructions:

Mix together all the relish ingredients and set aside. This can be done the day before.

Grill the chicken until it's cooked thoroughly. Add provolone cheese so that it melts on each chicken breast. Assemble the sandwiches and carefully spoon a couple of tablespoons of relish on top of each. If possible, use a slotted spoon.

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