

chattavore

CHICKEN & PIMENTO CHEESE SANDWICH AKA "THE PIMINNIE PEARL"

Prep time: 10 minutes

Cook time: 12 minutes

Serves 4

- 2 boneless, skinless chicken breasts
 - 2 cups stout beer
 - 1 teaspoon salt
 - 8 small or 4 large slices sourdough bread, or 4 ciabatta rolls
 - 1/2 cup pimento cheese
 - 1 large tomato, sliced
 - 12 dill pickle chips
 - Sriracha
1. Place the chicken breasts in a 10-inch skillet and pour the beer over. Sprinkle with salt. Add enough water to cover the chicken in liquid (don't obsess, though...they'll float a little bit). Turn the heat to medium-high and bring to a boil. Reduce the heat to low and cover. Simmer for until temperature in the thickest part of the chicken reaches 165 degrees Fahrenheit (this took about 8 minutes for me).
 2. Remove the chicken from the pan and drain briefly on a paper towel. Thinly slice the chicken.
 3. If you are using ciabatta rolls, slice them in half. If you are using large sourdough slices, you can make 2 large sandwiches and cut them half.
 4. Divide the pimento cheese among the bottom slices of bread. Top with the chicken and drizzle with desired amount of Sriracha. Top with the tomato slices and the pickles, then the top slices of bread. Serve immediately.