

## Grilled Chicken on Ciabatta with Spicy Olive Relish



### Ingredients:

#### For the Chicken:

Thinly sliced, boneless, skinless chicken breasts  
Vegetable Spray  
Kosher salt  
Freshly ground black pepper

#### For the Relish:

3 cloves garlic, finely minced  
2 serrano chile peppers, seeded and finely minced  
1 cup roasted red peppers, finely diced  
1 cup red onion, finely diced  
1/2 cup green olives, finely diced  
1/2 cup Greek olives, finely diced  
1/4 cup capers, chopped  
1/4 cup fresh parsley, finely chopped  
1/4 cup olive oil  
1/4 cup red wine vinegar  
Kosher salt  
Freshly ground black pepper

Freshly baked ciabatta rolls, sliced horizontally  
1 package sliced provolone cheese

### Directions:

#### For the Chicken:

- 1) Heat your grill to medium-high heat.
- 2) Spray the chicken breasts with the vegetable spray and season with salt and pepper. Turn the breasts over and repeat the seasoning on the other side.
- 3) Place the chicken breasts on the grill and cook for 4 minutes. Then turn the breasts over and cook an additional 4 minutes. Transfer the chicken to a platter and tent with aluminum foil.

#### For the Relish:

- 1) Combine all the relish ingredients in a small bowl and stir until thoroughly mixed. Allow the flavors of the relish to blend stirring every once in a while until you're ready to serve.

#### To Serve:

- 1) Place a slice of the provolone cheese on the bottom of a ciabatta roll, followed by a piece of the chicken. Spoon the relish on top and then close the sandwich with the top of the roll.