

Chicken Pan Bagna



- 11 Long French Loaf
- 1 Garlic Clove
- 1/4 Cup Bellissimo Olive Oil
- 4 Ounce s Bellissimo Anchovy Fillets
- 12 Ounces Cold Roast Chicken
- 2 Large Tomatoes (sliced)
- 8 Large Bellissimo Pitted Black Olives (chopped)
- Ground Black Pepper

Cut the French loaf in half length wise and open out. Cut the garlic clove in half and rub it, cut side down, over the cut surfaces of the bread. Sprinkle the cut surface of the bread with oil.

Drain the anchovies, thinly slice the chicken, and arrange them over the bread with the tomatoes.

Scatter with black olives and plenty of pepper, sandwich the loaf back together and wrap tightly in foil until required. Cut into slices and serve.