

Italian Twist on a Classic: The Ultimate Chicken BLT Sandwich Recipe

If you're looking for a delicious twist on the classic BLT sandwich, this Italian Chicken BLT recipe is perfect for you. Made with [Nutrafarms' chicken breast](#), Italian seasoning, garlic, [bacon](#), and other delicious ingredients, this sandwich is easy to make and full of flavour.

Follow the steps below to create your own Italian Chicken BLT sandwich that will leave your taste buds satisfied.

Ingredients for Italian Chicken BLT:

- 1 [Nutrafarms' chicken breast](#)
- Salt
- Pepper
- Italian seasoning
- Garlic
- 3-4 [strips of bacon](#)
- 1 Italian bun
- Pesto mayo
- Arugula
- Buffalo mozzarella
- Tomato



Instructions for Italian Chicken BLT:

1. Season the chicken breast with salt, pepper, Italian seasoning, and garlic.
2. Preheat the grill and cook the chicken breast for 6-8 minutes on each side or until fully cooked.
3. While the chicken is cooking, fry the bacon in a pan until crispy.
4. Toast the Italian bun until golden and spread pesto mayo on both sides.
5. Slice the cooked chicken on a 45-degree angle.
6. On the bottom half of the toasted bun, add the sliced chicken.
7. Layer on alternating slices of buffalo mozzarella and tomato.
8. Add salt and pepper to taste.
9. Top with the crispy bacon.
10. Add a layer of arugula on top of the bacon.
11. Top with the other half of the toasted bun.
12. Serve and enjoy your Italian Chicken BLT!



Final Thoughts:

Thanks for trying out this Italian Chicken BLT recipe with Nutrafarm's chicken breast. We hope you enjoyed making and eating it as much as we did. Follow us on social media for more recipes and ideas on how to incorporate our high-quality meats into your everyday meals.

Don't forget to share your creations with us using the hashtag #Nutrafarm's!