

Smoky Southwestern Chicken Sub

18 thick slices Sara Lee® Slow Smoked Chicken Breast

12 slices Sara Lee® Provolone Cheese

6 Sara Lee Center-Split Deli Rolls

Mayonnaise

8 oz. can black beans (drained and rinsed well)

8 oz. can whole kernel corn (drained)

1 ½ teaspoon ground cumin

1 small red pepper (finely diced)

2 small Roma tomatoes

1 chopped small red onion (finely diced)

1/3 cup fresh cilantro (chopped)

1/3 cup fresh parsley (chopped)

4 tablespoons lime juice

4 tablespoons olive oil

1 tablespoon minced garlic

½ tablespoon crushed red pepper salt and pepper

Preparation:

Combine all except meat, cheese, roll, and mayonnaise to make the relish. Refrigerate for at least one hour, stirring occasionally. Assemble sandwich by spreading mayonnaise on each roll, adding three slices of smoked chicken and two slices of Provolone. Spoon chilled relish on sandwich and enjoy.

Makes 6 sandwiches.