Chicken Swiss Sandwich

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Adapted from Taste of Home

Serves 4

Blue - 5

Purple - 5

Green - 7

- 3 Tbsp light mayonnaise
- 1 Tbsp mustard
- 4 light sandwich buns (I use 647 buns-2 points each)
- 4 slices 98% fat free deli ham
- 4 slices Sargento Ultra Thin Swiss cheese
- 2 cups shredded chicken
- 1. Preheat oven to 350.
- 2. In a small bowl, mix mayonnaise and mustard
- 3. Spread bun bottoms and tops with mayo mixture
- 4. Layer bottoms with ham, chicken and cheese; replace tops.
- 5. Arrange in a single layer in a 9×9 baking pan
- 6. Bake, covered, until heated through and the cheese is melted. About 10-15 minutes