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Prep Time:

5
MIN

Cook time:

10
MIN

Total Time:

15
MIN

Number of Ingredients:

10

Servings:

2

Level:

Medium

Ingredients:

1 bunch radishes with tops

2 teaspoons extra virgin olive oil

1 clove garlic, finely chopped

1/8 teaspoon salt

Dash pepper

2 slices of Provolone cheese

4 slices of any Nature's Own Life breads

2 tomato slices

2 thin onion slices

1 medium chicken breast, grilled and cut into strips

Instructions:

Cut radish roots from greens and reserve radish roots for another use.

Wash radish greens in cold water several times to remove all dirt and grit; dry in salad spinner or with paper towels.

Chop greens, if desired.

In medium skillet, heat oil over medium heat.

Cook and stir radish greens and garlic 2 minutes or until tender and water has evaporated. Season with salt and pepper.

For each sandwich, place one slice of cheese on one slice of toast.

Top cheese with half the radish greens, a tomato slice, an onion slice and half the chicken.

Top with another slice of toasted bread.

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