SPICY CHICKEN CHEESESTEAK

Juicy sliced chicken breast cooked on a griddle with provolone cheese, green hatch chilis, bell peppers, and onion. Finished with a drizzle of spicy ranch and served on a toasted hoagie roll.



INGREDIENTS

SPICY SLICED CHICKEN BREASTS

- [ ] 3 pieces Mountaire® Black Label Fresh Boneless Single Lobe Breasts, Skinless (25688)
- [ ] 1 tsp kosher salt
- [ ] ½ tsp black peppercorns, ground
- [ ] ⅛ cup vegetable oil
- [ ] 8 slices provolone cheese

VEGETABLES

- [ ] ½ cup green hatch chiles, canned
- [ ] 1 cup red bell pepper
- [ ] 1 cup yellow onion, thinly sliced
- [ ] ⅛ cup vegetable oil

- [ ] 4 hoagie rolls, 9"
- [ ] ¾ cup spicy ranch dressing

PREPARATION

Yield: 4 servings

1. Season and cook chicken: Sprinkle sliced chicken breast with kosher salt and pepper. On a griddle preheated to medium-high, spread half of vegetable oil where the chicken will be cooked. Add chicken and cook until internal temperature reaches 165°F, flipping occasionally. When cooked evenly, add provolone.
2. Cook vegetables: While the chicken is cooking in one area, spread the remaining oil on an empty part of the griddle. Add green hatch chilies, red bell pepper strips, and sliced yellow onion. Cook until vegetables have softened slightly and are browned, flipping occasionally.
3. Build each hoagie as follows: 1 toasted hoagie roll sliced lengthwise, ~8 ounces griddled cheesy chicken, 1/2 cup cooked vegetables, and 2 tablespoons spicy ranch dressing drizzle.

NOTES

© 2025 Mountaire Farms Inc. All Rights Reserved.