

## TIMKEN INSPIRED RECIPES



Milder weather is beckoning us outside and what better tribute to the great outdoors and national parks than Albert Bierstadt's *Cho-looke, the Yosemite Fall* painting, the inspiration for this week's Timken recipe. Bierstadt celebrated his trips West with grand paintings including this monumental landscape. We imagine the figures in the grassy meadow may have enjoyed a hearty repast such as a **Rotisserie Chicken Sandwich with Green Goddess Mayonnaise**. The art of picnicking inspired by one of the American masters of landscape painting.

# ROTISSERIE CHICKEN SANDWICHES WITH GREEN GODDESS MAYONNAISE

Serves 4

## INGREDIENTS

### Green Goddess Mayonnaise:

1/2 cup parsley\* leaves, packed  
1/2 cup spinach leaves, stems removed  
and roughly chopped  
1 Tablespoon tarragon\*  
2 Tablespoons chives\*, chopped  
5 basil\* leaves  
2 1/2 teaspoons lemon juice  
1/2 teaspoon lemon zest  
1/2 teaspoon anchovy paste

1/3 cup mayonnaise  
2 Tablespoons sour cream  
1/2 teaspoon Dijon mustard  
1/2 Tablespoon extra-virgin olive oil  
1/4 sea salt  
1/4 teaspoon freshly ground black  
pepper

\*Fresh leaves

### Sandwiches:

Two 12-inch baguettes  
1/2 cup Green Goddess mayonnaise  
1 small English hothouse cucumber,  
thinly sliced  
1/3 pound mozzarella cheese, cut into  
1/2-inch slices

1/4 medium red onion, thinly sliced  
2 rotisserie chicken breasts, cut into  
1/2-inch thick slices  
1 avocado, cut into thin slices  
Salt and pepper to taste

## DIRECTIONS

Prepare Green Goddess mayonnaise by placing all dressing ingredients into a food process and process until smooth. Transfer mixture to bowl, cover and refrigerate at least 30 minutes to let flavors combine. Excess dressing can be used on sandwiches and salads.

Cut baguettes into six-inch long pieces. Cut each piece in half horizontally. Spread Greek Goddess Dressing on cut sides of baguettes. To build the sandwich, place 3-4 cucumber slices on each bottom baguette piece, followed by mozzarella cheese, red onion slices, and sliced chicken. Top with avocado slices and season with salt and pepper. Close baguette and serve.

