



SLOPPY CHICKEN LUIGIS

SERVINGS: 4-6 | PREP TIME: 10 MINS | COOK TIME: 20 MINS

- Preheat oven to bake at 375°F
- Heat a 12" skillet on medium high heat. Add olive oil and bacon to pan. Once bacon begins to brown, add diced onion and garlic. Continue to sauté and allow onions to turn translucent.
- Add ground chicken to pan and sprinkle dried herbs, salt and pepper evenly over the chicken mixture. Brown the meat until fully cooked.
- Add tomato sauce, Parmesan and red wine. Mix to incorporate fully into browned chicken mixture.
- Transfer the mixture into an 8x8 baking dish and sprinkle a thick layer of mozzarella cheese over the top. Bake for 10 minutes in oven (or until cheese begins to lightly brown).
- After you put the baking dish in the oven, prepare the bread. Brush mayonnaise mixture on both halves of separated English muffins and place them face up on a baking sheet. Place the pan in the oven on the second rack during the last 5 minutes of cooking the chicken mixture.

INGREDIENTS

1 TBSP. olive oil
1 pound ground chicken
5 slices of bacon, very thinly sliced
1 can tomato sauce
1/2 cup finely diced onion
1/2 cup Parmesan cheese
1/4 cup red wine (optional)
2 garlic cloves, finely diced
1 tsp. dried oregano
1 tsp. dried thyme
1 tsp. salt
1 tsp. black pepper
English muffins

MAYONNAISE MIXTURE FOR BREAD:

1/2 cup mayonnaise
1 TBSP Garlic and Herb mix