

Chicken Baguette

6	6 " whole grain mini baguettes
2 cups (500 g)	Cooked Chicken, chopped
½ cup	Lower Fat Mozzarella Cheese, shredded
1 ½ cups	Frozen Broccoli, chopped
4 tbsp (60 ml)	Light Mayonnaise
2 tsp	Dijon Mustard

1. Cut the baguettes in half length wise.
2. Remove some of the inside of the bread from both halves.
3. In a bowl, mix the chicken, cheese, broccoli, mayonnaise and mustard.
4. Fill bottom halves of the baguettes with ½ cup of chicken mixture per baguette.
5. Cover bottom half with top half of the baguette, wrap in foil.
6. Heat in 350°F oven for 10 minutes.
7. Remove from oven.
8. Serve warm or cold.

"A table les enfants" by Marie Breton and Isabelle Emond