

## Subarashii Kudamono Recipe Cards

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SUBARASHII  
KUDAMONO.  
GOURMET  
ASIAN  
PEARS

### Subarashii Kudamono

#### Subarashii Sandwich #17

Serves 16 as an hors d'oeuvre or 4 people as an entree

#### Ingredients

¼ cup vegetable or peanut oil  
5 teaspoons grated fresh ginger  
4 teaspoons minced scallion  
2 teaspoons toasted sesame oil  
16 slider type rolls or 4 ciabatta rolls each cut into 4 pieces to make 16 sandwiches  
2 pounds cooked and thinly sliced boneless skinless chicken breast  
1 Subarashii Kudamono Fresh Asian Pear, cored, peeled (if desired) and thinly sliced into wedges

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### Subarashii Kudamono

#### Directions

Combine oil, ginger, scallion and sesame oil in a small bowl.

Split the rolls and divide chicken slices over the bottom of each roll.

Drizzle with half the ginger-scallion oil.

Divide Asian Pear slices over the chicken and drizzle with the remaining ginger-scallion oil. Cover with the tops of the rolls and serve.

-chef lesle

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