



*g* GRANDWICH  
FRESH ARTISANAL SANDWICHES

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RECIPE  
BOOK *g*

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THE  
GRAND  
HEALTHCARE SYSTEM

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*Here is a collection  
of our in-house  
CHEF - INSPIRED  
GRANDWICH RECIPES*

*served daily to our guests  
throughout our facilities.*

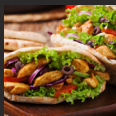
**WE HOPE YOU ALSO ENJOY  
THEM IN YOUR OWN KITCHEN!**

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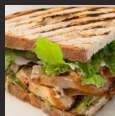
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# RECIPES

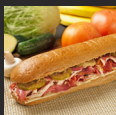
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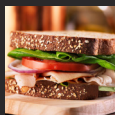
CHICKEN  
*pita*



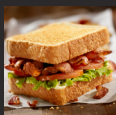
TURKEY ARUGULA  
*grandwich*



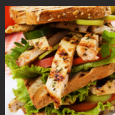
PASTRAMI  
*grandwich*



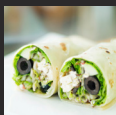
TURKEY  
*grandwich*



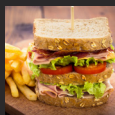
BLT  
*grandwich*



THE HOT  
*chick*



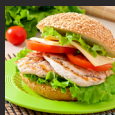
VEGETARIAN  
*wrap*



THE BELLY  
*buster*



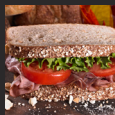
GRILLED  
MARGHERITA  
*grandwich*



GRILLED CHICKEN  
*grandwich*



ROASTED CHICKEN  
*grandwich*



ROASTED BEEF  
PEPPERCORN RANCH  
*grandwich*



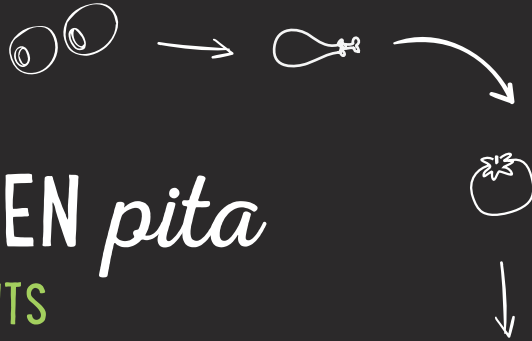
TOO FEW PEOPLE  
UNDERSTAND A  
REALLY GOOD  
SANDWICH.

*James Beard*



CHICKEN *pita*





# CHICKEN *pita*

## INGREDIENTS

- 1 6-inch pita pocket
- 1/8 lb cooked chicken breast, shredded
- 1/2 tbsp marinated sun-dried tomatoes, chopped
- 1/2 cup kalamata olives, pitted and chopped
- 1/2 clove garlic, minced
- 1/2 Tomato (vine ripe, sliced into 4 slices each)
- 1/2 tbsp extra-virgin olive oil
- 1/2 cup lettuce
- 1/8 red onion, finely chopped
- 1/3 tbsp balsamic vinegar
- 1/8 cup fresh basil chopped
- Salt and pepper



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In a bowl, add the chicken, sun dried tomatoes, olive oil, balsamic vinegar, garlic, olives, red onion and salt and pepper. Toss together to mix well. To serve, place 2 slices of tomatoes in each half of the pita pocket, add approximately half a cup of the spring mix and a couple spoonfuls of the chicken mixture.

PASTRAMI  
*grandwiche*



# PASTRAMI *grandwich*

## INGREDIENTS

French baguette  
1/4 lb pastrami, thinly sliced  
1 small white onion  
1 tbsp brown sugar  
2 tbsp olive oil  
2 tbsp honey  
Honey mustard  
8 pickle chips

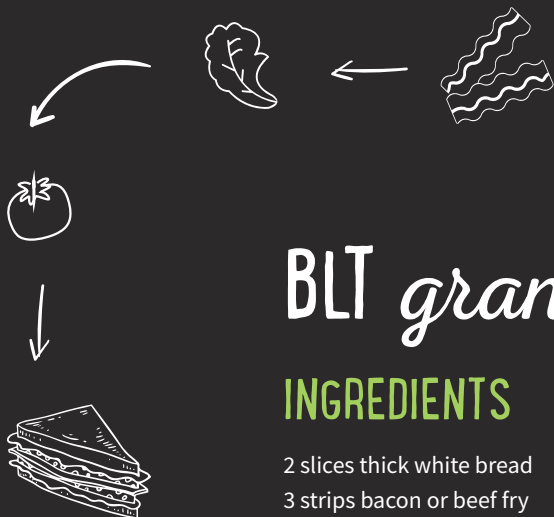
To caramelize the onion: Mix brown sugar, honey and olive oil. Sauté the white onion with the mixture in a pan.







BLT *grandwich* ↗



# BLT *grandwich*

## INGREDIENTS

- 2 slices thick white bread
- 3 strips bacon or beef fry
- 2 leaves iceberg lettuce
- 2 slices plum tomato
- 2 tbsps mayonnaise

Cook bacon or beef fry until crispy, then drain on paper towels. Toast the 2 slices of bread. Spread 1 tablespoon of mayonnaise on each slice of toasted bread. Add 1 leaf of lettuce to mayo-spread on toast. Add 2 slices of tomato on top of lettuce. Arrange 3 slices of bacon evenly on top of tomato. Break bacon slices in half to fit, if needed. Add 1 leaf of lettuce on top of bacon. Place last slice of bread on top.

*\*For Kosher observers, please use beef fry.*

# VEGETARIAN *wrap*



# VEGETARIAN *wrap*

## INGREDIENTS

- 1 10-inch whole wheat tortilla
- 1 cup romaine lettuce, chopped
- 1/4 cup feta cheese, crumbled
- 4 cherry tomatoes, halved
- 12 black olives, sliced
- 3 slices red onion
- 3 slices yellow squash
- 1/4 cup cucumber, diced
- 1/2 tbsp balsamic vinegar
- 1/4 tbsp fresh parsley, chopped
- 1/4 clove garlic, minced

In a bowl, add the romaine lettuce, cherry tomatoes, olives, onion, squash, cucumber, garlic and parsley. Drizzle the dressing over all vegetables and mix until fully coated. Add feta cheese. Empty all ingredients onto the top of the wrap. Fold over the sides, then fold top of wrap over ingredients and roll. Cut wrap in half with a sharp knife.





GRILLED MARGHERITA  
*grandwich*





# GRILLED MARGHERITA *grandwisch*

## INGREDIENTS

- 2 slices crusty Italian bread
- 1 large garlic clove, quartered
- 6 slices mozzarella cheese, thinly sliced
- 1 plum tomato, thinly sliced
- 2 tbsps fresh basil, thinly sliced
- 1/2 tsp garlic pepper seasoning
- 2 tbsps extra virgin olive oil

Rub each side of the bread with a flat piece of garlic, then layer on some of the cheese. After the cheese, add tomato slices. Sprinkle a little garlic pepper seasoning on the tomatoes. On top of the tomatoes, sprinkle the basil. On top of the basil, layer more mozzarella. Brush the tops of the bread with a little olive oil and sprinkle a little bit more of the garlic pepper seasoning on the top slice of bread. Put the sandwich on a hot grill pan or hot skillet. Cook for 4-6 minutes on each side until they are golden brown.

# ROASTED CHICKEN *grandwich*



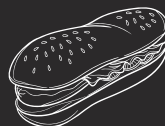
# ROASTED CHICKEN *grandwich*

## INGREDIENTS

Baguette or flatbread  
4oz chicken breast  
1 tbsp olive oil  
Salt and pepper  
1 garlic clove, minced  
1/2 white onion

1/2 medium zucchini,  
thinly sliced  
Carrots, shaved  
1 cup arugula  
1 1/2 tbsps vinaigrette  
dressing

Marinate the chicken overnight in olive oil, garlic, ground black pepper and salt. When ready to begin preparing the sandwich, preheat oven to 350 degrees. Place chicken on baking sheet. Take the garlic, onion, zucchini and carrots and coat them with a light layer of olive oil. Add pepper and salt and spread the vegetables on the baking sheet around the chicken. Cook for 30 minutes, until vegetables are tender and chicken is cooked thoroughly. Combine arugula and vinaigrette dressing, then place the vegetables on bottom layer of bread and top with chicken, arugula salad and bread.







TURKEY  
ARUGULA  
*grandwich*





# TURKEY ARUGULA *grandwich*

## INGREDIENTS

- 2 slices of your choice of bread
- 2 tbsps mayonnaise
- 1 tsp sriracha
- Splash of lime juice
- 2oz roast turkey breast
- Handful of arugula
- Handful of alfalfa
- 1/4 - 1/2 avocado, sliced
- 1 tsp olive oil

In a small bowl combine mayonnaise, sriracha and lime juice to make an aioli sauce. Mix until smooth. Spread aioli mixture on two slices of bread evenly. Top each slice of bread with avocado and mash it into the bread. Top one slice with turkey, arugula and alfalfa. Top with remaining bread. Heat olive oil in pan over medium heat and pan sear the sandwiches on both sides until browned.

# TURKEY *grandwich*



# TURKEY *grandwich*

## INGREDIENTS

2 slices whole wheat bread  
1/2 tbsp mayonnaise  
1/2 tbsp dijon mustard  
1 oz turkey breast  
1 oz ham  
1 oz cheddar cheese (optional)  
1 oz swiss cheese (optional)  
2 leaves lettuce  
1/2 plum tomato, sliced  
1/2 red onion, sliced  
4 thin cucumber slices  
1/2 bell pepper, sliced  
1 pepperoncini, chopped  
Black pepper

Mix the mayonnaise and mustard in a bowl until smooth. Spread mixture on each slice of bread. Top one side with tomato, onion, peppers, and cucumbers. Top the veggies with swiss, cheddar, ham, and turkey. Top the meat with pepperoncini and lettuce leaves. Sprinkle the pepper on the other side of bread and top off.

*\*For Kosher observers, please do not add cheese or ham.*





*THE hot chick*





# THE *hot chick*

## INGREDIENTS

- 2 slices of bread (white, wheat or rye)
- 4 oz chicken breast
- 2-3 slices of white onion
- 1/4 red bell pepper, sliced
- 1/4 green bell pepper, sliced
- Cheddar cheese (optional)
- Lettuce and tomato, if desired

Marinate the chicken overnight in Italian Dressing. Cook for 20-30 minutes at 350 degrees (depending on thickness or, pansear on a grill pan). Cut peppers and onions in thin slices, then sauté in a pan with butter.

Place chicken on a plate with peppers and onions and top with cheese. Microwave for 30 seconds. When cheese is melted, scoop all ingredients onto one slice of white bread with a spatula. Top off with other slice of bread.

*\*For Kosher observers, please do not add cheese.*



THE BELLY *buster* ✓ ↗

# THE BELLY *buster*

## INGREDIENTS

3 slices of bread (white, wheat or rye)

3 oz roast turkey, sliced

Plum tomato, sliced

4 slices of bacon or beef fry

Lettuce



Cook the bacon at approximately 350 degrees (depending on thickness) on a sheet pan until fully cooked. Layer turkey, tomato, and bacon on slice of bread. Top with the second slice of bread and repeat.

*\*For Kosher observers, please do not add bacon.*





GRILLED  
CHICKEN  
*grandwich*



# GRILLED CHICKEN *grandwich*

## INGREDIENTS

1 bread roll  
2 tbsps extra virgin olive oil  
Finely grated lemon zest  
1 tsp fresh lemon juice  
1 pinch thyme leaves  
1/3 garlic clove, minced  
Salt and pepper

1/2 plum tomato,  
thinly sliced  
4 oz chicken breast  
lettuce  
1 1/3 inch thick slices  
mozzarella (optional)  
fresh basil (optional)

In a large bowl, whisk olive oil with the lemon zest, lemon juice, thyme, garlic and a generous pinch each of salt and pepper. Spoon 1 1/2 tablespoons of the mixture into a medium bowl, add the tomatoes and turn to coat. Add the chicken to the large bowl and mix.

Add the chicken to the grill, season with salt and pepper and grill over high heat, turning once, until cooked through and lightly charred, about 6 minutes. Place the chicken on the roll and top with the mozzarella, lettuce, tomato and basil, close the sandwich and serve.

*\*For Kosher observers, please do not add cheese.*

# ROASTED BEEF PEPPERCORN RANCH

*grandwich*



# ROASTED BEEF PEPPERCORN RANCH *grandwich*

## INGREDIENTS

- 2 slices whole wheat 7 grain bread
- 1 tbsp horseradish
- 1 tbsp sour cream
- Salt and pepper
- 1 slice smoked provolone (optional)
- ½ ounce arugula
- 4 oz deli-style roast beef, thinly sliced
- 1/2 plum tomato, sliced

To prepare sauce, combine horseradish, sour cream, salt and pepper. Mix well. Spread both halves of 7 grain bread with horseradish sauce. Layer bottom half with roast beef, cheese, tomato and arugula. Top with remaining bread.

*\*For Kosher observers, please do not add provolone or sour cream.*





EVERYTHING TASTES  
BETTER BETWEEN  
TWO SLICES OF  
BREAD!

*Dan Muskin*

THE  
GRAND  
HEALTHCARE SYSTEM



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