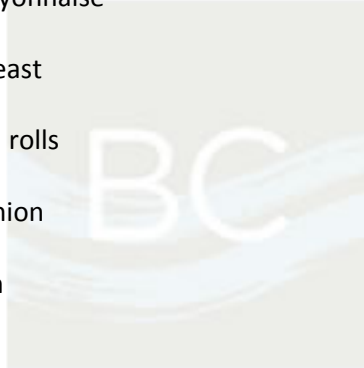


*Makes 2 sandwiches*

1 lemon (zest and half the juice)  
6 tablespoons light mayonnaise  
Salt and pepper  
1 six-ounce chicken breast  
1 six-ounce beef filet  
2 soft French sandwich rolls  
4 tablespoons olive oil  
1 thinly sliced sweet onion  
1 sliced tomato  
6 slices of Serrano ham  
Pickled jalapenos  
Lettuce



*Directions on back...*

Mix zest and juice of lemon into mayo, let sit. Rub the filet and chicken breast with olive oil, salt and pepper. Grill both over medium heat until chicken breast center reads 160 degrees and the filet about 130-135 degrees. If cooked too rare, the filet will bleed on the bread. Let meat rest on counter for 10 minutes. Slice both very thinly at an angle against the grain of the meat.

Slice French rolls lengthwise into three long strips, brush lightly with the olive oil and grill brown and crunchy. Spread lemon mayo on bread and layer with sliced onions, beef and tomatoes. Put the middle portion of the roll on top of the tomatoes and layer with the Serrano ham, pickled peppers, chicken, lettuce and top with the last piece of bread.

In Costa Rica, this would be served with fried plantains. Try it with plantain chips or blue cornmeal chips, and sliced avocado drizzled with the rest of the lemon juice and salt and pepper.