



Making sandwich with grilled chicken and cheese



Ingredients

- 4 slices Henri Willig Gouda young
- 8 casino sandwiches
- 250 gram chicken breast
- 1 teaspoon paprika
- 1 teaspoon of salt
- 0.6 teaspoon black pepper
- 3 tablespoons of olive oil
- 1 jar cheese dip apricots ras el hanout
- Lettuce of your choice
- 1 Sliced tomato
- 50 gram mayonnaise
- 1 sliced avocado

Preparation method grilled chicken and cheese sandwich

Looking for a tasty, quick meal that is always to your liking? Then our recipe for a delicious chicken sandwich is just what you are looking for. With grilled chicken breast, creamy apricot spread, juicy tomato, fresh lettuce, avocado and our delectable young Gouda cheese, you get a taste explosion in every bite. This sandwich is the perfect combination of savoury and sweet, and you can put it on the table in no time. So, let's get started and discover how to make this classic chicken sandwich!

Preparation

- 1: Flatten the chicken breast and cut into 2 pieces.
- 2: Mix the spices with the olive oil and roll the chicken in it.
- 3: Grill the chicken in a grill pan or contact grill until nicely browned and cooked on both sides.
- 4: Toast the casino sandwiches in a toaster, oven or contact grill until nice and crispy.
- 5: Brush the first sandwich with the apricot dip, top with some lettuce and then the chicken.
- 6: Spread a second sandwich with mayo and top with cheese, tomato and avocado slices. Sprinkle with a little salt and pepper. Place this sandwich on top of the first and put the third sandwich on top.
- 7: Carefully cut diagonally until you have two triangles. Then cut these triangles again into 2 smaller triangles and insert a skewer so it sticks together nicely.



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Ready to make a grilled chicken and cheese sandwich?

Thanks to @Ellouisacooking for this great recipe! This chicken sandwich is a must-try for anyone who loves tasty, well-filled sandwiches. Enjoy the combination of crunchy, creamy, and savoury in every bite. Try it today and indulge your taste buds with this delicious sandwich. Enjoy!
