



Sandwich with Grilled Chicken and Cheese



Ingredients

- 4 slices Henri Willig Gouda Natural
- 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 Henri Willig Cheese dip Truffle
- Lettuce of your choice
- 1 sliced tomatoes
- 50 gram mayonnaise
- 1 sliced avocado

Looking for a tasty, quick meal that always hits the spot? Then our recipe for a delicious chicken sandwich is just what you're looking for. With grilled chicken breast, creamy apricot spread, juicy tomato, fresh lettuce, avocado and our delectable young Gouda cheese, you get an explosion of flavour 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 mix in the chicken.
- 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: Spread the first sandwich with the Henri Willig Cheese Dip Truffle, 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.

How do I prevent the cheese from burning on grilled chicken?

Preferably use cheese that melts well, such as a young cheese, and only add it at the end of grilling. Once the chicken is almost cooked, put the cheese on top and leave the grill closed for a while until the cheese is nicely melted - no



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longer than necessary, that way it stays tender and doesn't burn.

Serving and variation tip:

Serve the grilled chicken with melted cheese on a toasted sandwich with rocket, sundried tomato and a lick of pesto.

Ready to make a grilled chicken and cheese sandwich?

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!

This recipe was commissioned by [Ellouisacooking](#).
