



Making your own pulled chicken sandwich



Ingredients

- 0.25 Henri Willig Young Gouda cheese
- 300 gram chicken thighs
- 1 tablespoon of neutral oil
- 0.5 onion, chopped
- 1 clove of garlic, chopped
- 0.5 teaspoon sambal
- 1 tablespoon of soy sauce manis
- 0.25 tablespoon Worcestershire sauce
- 0.5 tablespoon brown sugar
- 0.5 tablespoon of vinegar (we used white wine vinegar)
- 1 tablespoon of tomato puree
- 0.125 teaspoon of cayenne powder
- 0.125 teaspoon ginger powder
- 0.25 teaspoon paprika
- 0.5 tablespoon of chilli sauce
- 0.125 teaspoon of pepper
- 0.25 teaspoon of salt
- 1 Pistolets

Preparation method pulled chicken sandwich

Looking for a tasty and cosy meal? Then these pistolets with pulled chicken and Gouda cheese, made by Evelien from @GezelligeRecepten, are just what you need. These sandwiches are perfect for lunch and a great addition to any get-together. With juicy chicken thighs slowly falling apart and a topping of melting Gouda cheese, these sandwiches will delight your taste buds. The best part? They are easy to make! Let's get started quickly with this delicious pulled chicken sandwich recipe.

Preparation

- 1: Brown the chicken thighs in a frying pan with 2 tablespoons of neutral oil. Remove the chicken from the pan and set aside.
- 2: Fry the onion, garlic and tomato paste for 2 minutes.
- 3: The chicken thighs now go back into the pan. Now turn down the heat as well.
- 4: Mix all the remaining ingredients in a bowl and add to the pan.
- 5: Put the lid on the pan and after about an hour, the chicken thighs will fall apart.
- 6: Then stir everything well and your pulled chicken is ready.
- 7: Cut a pistolet in half and top with slices of Gouda cheese. Top this with the pulled chicken and sprinkle some more grated cheese on top.
- 8: Place in the oven for 8 to 10 minutes, or remove the buns from the oven when the cheese has melted.



HENRI WILLIG
The Cheese Family

Henri Willig
henriwillig.com
T +31 (0) 299 65 5151
Monday till friday 08:30 - 17:00

Ready to make your own pulled chicken sandwich?

These pistolets with pulled chicken and Gouda cheese are the perfect combination of flavour and cosiness. Prepared in no time, they are ideal for a quick lunch or a tasty appetiser. Top your pistolet with slices of Gouda cheese, add the pulled chicken and sprinkle some grated cheese on top. Pop them in the oven and enjoy!

