

Club Sandwich



Ingredients for Chicken:

- ½ kg boneless chicken breasts (butterflied and hammered)
- ½ cup Chatkhaar Piri Piri Sauce
- 3 tbsp lemon juice
- 1 tsp Italian seasoning/ mixed herbs
- 3 tbsp oil

Ingredients for Coleslaw:

- 1 cup chopped cabbage
- 6 tbsp mayonnaise
- 2 tbsp milk
- Salt and pepper to taste

Ingredients for Egg Layer:

- 1 egg • 2 tbsp milk
- Salt and pepper to taste
- 1 tbsp oil

Extra Ingredients:

- 9 slices of sandwich bread (edges removed and toasted in pan)
- 3 slices of cheese
- 1 tomato (sliced)
- 1 cucumber (sliced)

Method for Chicken:

- Marinade the chicken with all of the ingredients for about half an hour.
- Heat a grill pan and cook the chicken till it's nice and charred and cooked through.

Method for Coleslaw:

- Mix all well and refrigerate until ready to use

Method for Egg Layer:

- Heat pan and add oil.
- Beat the egg with milk and salt and pepper.
- Add to the pan.
- Make sure you have a thin sheet of egg.
- Keep aside.



Tips & Tricks

To Assemble:

Take a slice of bread, place cheese and a fillet of chicken. Top with another slice and place coleslaw and 2 slices of tomato and cucumber each.

Top with the third slice and secure with toothpicks. Slice diagonally in half and serve with fries.