



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

Delectable sandwiches with grilled chicken, a delicious apricot spread, tomato, mayo, lettuce, avocado and our delicious young Gouda cheese. Truly a top combination!

Preparation:

Flatten the chicken breast and cut into 2 pieces. Mix the herbs with the olive oil and roll the chicken in it. Grill the chicken in a grill pan or in a contact grill until nicely browned and cooked on both sides.

Toast the casino sandwiches in a toaster, oven or contact grill until nice and crispy.

Spread the first sandwich with the apricot dip, top with some lettuce and then the chicken.

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.

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.

@Ellouisacooking made these sandwiches for us, and we are definitely going to try this recipe ourselves! Thank you ;-)