

Less than 30 minutes

Serves 1

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Ingredients:

Filling:

- ½ cup (about 70g) shredded cooked roast chicken
 - 2 Tbsp (30ml) mayonnaise
 - 1 Tbsp (15ml) left over chicken pan juices (optional)
 - 1 pickled jalapeno, sliced
 - 1 tsp (5ml) Dijon or wholegrain mustard
 - 1 spring onion, sliced
 - Handful grated mozzarella
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- Softened butter
 - 2 slices sourdough, ciabatta or regular white bread
 - 1 tsp (5ml) Dijon or wholegrain mustard

GOOD IDEA

Make sure to cool sandwich down completely before placing into a lunchbox as the heat will allow the sandwich to steam and become soggy.

Method

1. Combine filling ingredients together and mix well. Season.
2. Butter the one side of each slice of bread. This will become the outside of the sandwich.
3. Spread mustard on the inside of each slice to help prevent a soggy sarmie.
4. Place one slice of bread, butter side down and top with chicken mixture.
5. Top with remaining slice, butter side up and fry in a hot pan for about 2-3 minutes per side or until golden and cheese has melted.
6. Serve.