



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 Henri Willig Cheese dip Truffle
- lettuce of your choice
- 1 sliced tomatoes
- 50 gram mayonnaise
- 1 sliced avocado

Looking for a tasty and simple meal? Then this recipe for a delicious chicken sandwich is perfect! Enjoy the delicious combination of savoury and sweet, including Henri Willig's Gouda cheese.

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 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 longer than necessary, this way it stays creamy and doesn't burn.

Serving and variation tip:

Serve the grilled chicken with melted cheese on a toasted roll with rocket, sundried tomato and a dab of pesto. For a



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variation, use mozzarella or blue cheese, and add grilled pepper or red onion for extra flavour and colour.

This recipe was commissioned by [Ellouisacooking](https://www.ellouisacooking.com).
