



Sandwich with chicken schnitzel and cheese



Ingredients

- 50 gram grated Henri Willig Pure Perfection Cow's Cheese
- 1 slice of white bread
- 1 chicken schnitzel
- 100 gram cherry tomatoes
- 1 teaspoon oregano
- 0.5 teaspoon of garlic powder
- Chili flakes and sea salt
- Cube of butter
- Olive oil

Making your own Schnitzel Sandwich

The Pure Perfection Chicken Schnitzel Sandwich is perfect for a quick but luxurious lunch or a deliciously relaxed dinner. With the crispy schnitzel, juicy stewed tomatoes and a rich layer of grated Pure Perfection cheese, this sandwich is a real taste explosion. Whether you want to enjoy a hot meal after a busy day, or impress your lunch guests, this dish is always a hit. Combine with a fresh salad and you have a complete meal that is simple to make but packed with flavour!

Preparation

- 1: Put a pan on low heat with the tomatoes, olive oil, oregano, chilli flakes, garlic powder and salt. Fry the tomatoes until soft.
- 2: After a few minutes, add a very small amount of water and let the tomatoes stew.
- 3: Fry the schnitzel in some of the butter.
- 4: Also melt some butter in another pan and toast the bread in it on both sides until golden brown.
- 5: Top the sandwich with the stewed tomatoes, the schnitzel and then grate the Pure Perfection cheese on top.

Vary flavours and toppings for the perfect schnitzel sandwich

Add some fresh basil or arugula for a fresh, peppery bite. For a heartier flavour, drizzle some balsamic glaze over the schnitzel or let the tomatoes stew extra long for a more intense flavour. Do you like a crunch? Then add some toasted pine nuts or crispy bacon. This sandwich is easy to customise to your taste, so every bite is exactly how you like it!

This recipe was created by [@SamanthasKitchenn](#).