



Sandwich with Pulled Chicken and Cheese



Ingredients

- 0.25 gram Henri Willig Koekaas Gouda Natural
- 300 gram chicken thighs
- 1 tablespoon of neutral oil
- 0.5 onion, chopped
- 1 clove of garlic, chopped
- 0.5 teaspoon sambal
- 1 tablespoon of soy sauce manis
- 0.25 tablespoon worcestershire sauce
- 0.5 tablespoon brown sugar
- 0.5 tablespoon of white wine vinegar
- 1 tablespoon of tomato puree
- 0.125 teaspoon of cayenne powder
- 0.125 teaspoon ginger powder
- 0.25 teaspoon paprika
- 0.5 tablespoon of chilli sauce
- 0.125 teaspoon of pepper
- 0.25 teaspoon of salt
- 1 pistolets

Looking for a tasty and cosy meal? Then these pistolets with pulled chicken and Gouda cheese are just what you need. These sandwiches are perfect for lunch and a great addition to any get-together. With juicy chicken thighs slowly falling apart and a topping of melting Gouda cheese, these sandwiches will delight your taste buds. The best part? They are easy to make! Let's get started quickly with this delicious pulled chicken sandwich recipe.

Preparation

- 1: Brown the chicken thighs in a frying pan with 2 tablespoons of neutral oil. Remove the chicken from the pan and set aside.
- 2: Fry the onion, garlic and tomato paste for 2 minutes.
- 3: The chicken thighs now go back into the pan. Turn down the heat now too.
- 4: Mix all the remaining ingredients in a bowl and add to the pan.
- 5: Put the lid on the pan and after about an hour, the chicken thighs will fall apart.
- 6: Then stir everything well and your pulled chicken is ready.
- 7: Cut a pistolet in half and top with slices of Gouda cheese. Top this with the pulled chicken and sprinkle some more grated cheese on top.
- 8: Place in the oven for 8 to 10 minutes, or remove the buns from the oven when the cheese has melted.

What is an alternative to pulled chicken?

There are plenty of tasty alternatives to pulled chicken - whether you want to eat plant-based or are just looking for something different. Try jackfruit, pulled oyster mushrooms, soy strips or tempeh for a vegan version. Prefer meat? Then go for pulled pork or beef as a savoury substitute.



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Ready to make your own pulled chicken sandwich?

These pistolets with pulled chicken and Gouda cheese are the perfect combination of flavour and cosiness. Prepared in no time, they are ideal for a quick lunch or a tasty appetiser. Top your pistolet with slices of Gouda cheese, add the pulled chicken and sprinkle some grated cheese on top. Pop it in the oven and enjoy!

This recipe was commissioned by [GezelligeRecepten](#).