

BRITISH SANDWICH WEEK

19TH - 26TH MAY

British Sandwich Week is a week-long celebration of the ultimate food-to-go and one of the most iconic British culinary inventions, the sandwich.

INGREDIENTS

KTC Sunflower Oil	45g
Farmstead Farm Quality Chicken Breast Fillet - Skinless 150 - 180g	450g
Tandoori Spices	15g
Rowan Glen Greek Style Natural Yogurt	115g
Rowan Glen Greek Style Natural Yogurt	90g
Spring onion, in thin rings	3 bunches
Red bell pepper, sliced	1
Lettuce	12 leaves
Large slices of corn bread	12 slices
Freshly ground pepper	to taste

METHOD

- 1 Heat the oil in a wok and fry the slices of chicken with the tandoori spices in between about 5 minutes golden brown and cooked. Allow to cool to lukewarm and then spoon in half of Greek yogurt and mayonnaise.
- 2 Mix the onion rings and bell peppers through them, add salt and pepper to taste.
- 3 Stir together the remaining yogurt and mayonnaise and brush the bread slices.
- 4 Put a leaf of lettuce on one side of the bread.
- 5 Spoon the tandoori chicken salad on 1 side and place the other slice down with the lettuce.



FARMSTEAD
CHICKEN
SANDWICH

BRITISH SANDWICH WEEK

19TH - 26TH MAY



BRITISH SANDWICH WEEK

19TH - 26TH MAY

British Sandwich Week is a week-long celebration of the ultimate food-to-go and one of the most iconic British culinary inventions, the sandwich.

INGREDIENTS

Paragon Hot 'N' Spicy Crispy Battered Chicken Fillets	4
Everyday Favourites Mk4 Sandwich Baps	4
Everyday Favourites Unsalted Butter - room temperature	2 tbsps
Spicy mayo and slaw:	
Garlic clove, finely grated	1
Everyday Favourites Mayonnaise	1/2 cup
Franks red hot cayenne pepper sauce	1 tbsp
Small red onion, thinly sliced	1/2
Jalapeño, thinly sliced	1
Thinly sliced cabbage	4 cups
Pickle slices	1/2 cup
Pickle juice	1/4 cup

METHOD

- 1 Place spicy chicken fillets on a baking tray in a pre-heated oven at 200°C, Gas Mark 6 and cook for 20-22 minutes. Turn halfway through cooking. Alternatively fry in hot oil at 180°C for approximately 6 minutes, drain well before serving.
- 2 Spicy mayo: mix garlic, mayonnaise, and hot pepper sauce in a small bowl; cover and chill.
- 3 Jalapeño slaw: toss onion, jalapeño, cabbage, pickles, and pickle juice in a large bowl to combine; cover and chill.
- 4 Toasted rolls: spread cut sides of rolls with butter. Cook rolls buttered side down on a medium heat griddle until browned and crisp, about 1 minute.
- 5 Build: spread each side of the toasted rolls with spicy mayo. Add the spicy chicken fillet and top with jalapeño slaw.



HOT 'N' SPICY
CRISPY CHICKEN
SANDWICH WITH
JALAPEÑO SLAW
& SPICY MAYO



BRITISH SANDWICH WEEK

19TH - 26TH MAY

British Sandwich Week is a week-long celebration of the ultimate food-to-go and one of the most iconic British culinary inventions, the sandwich.

BRITISH SANDWICH WEEK

19TH - 26TH MAY

