



Ingredients

- 50 g MAGGI Sweet Chilli Sauce
- 75 g MAGGI Lazenby Worcester Sauce
- 400 g Chicken breast tenders, breaded, uncooked
- 80 g Tomatoes, Red, Ripe, Raw, Year Round Average
- 125 g Onions, sweet, raw
- 4 g Cheese, Mozzarella, Whole Milk
- 4 Leafs Lettuce, green leaf, raw
- 8 slices Bread, rye, toasted
- 1.33 pinches Salt, Table
- 200 g Sauce, sweet and sour, ready-to-serve
- 100 g Cheese, cream

Instruction

1. In a bowl mix sweet chilli and Lazenby sauces to make a Marinade Place chicken breasts and marinate Mix sweet chilli sauce with cream cheese and mix using a hand whisk.
2. Grill Marinated chicken breasts on medium heat until cooked through, set aside and leave to rest for about 2 minutes.
3. Warm Health bread lightly in a toaster or flat top grill. Place all 8 slices on work surface and spread cream cheese mix on all slices, Layer Lettuce leaves, Tomatoes, Onions and Mozzarella cheese.
4. Slice chicken breasts, place on the sandwich and top with using another slice.
5. Secure sandwiches with toothpicks and slice in half. Serve immediately.

Nutrition

Carbohydrates	71.73 g
Energy	647.6 kcal
Fats	26.53 g
Protein	21.88 g

🕒 18 Minutes

⊕ 4