

# CHICKEN MAYO SANDWICH

*From the kitchen of Asmah Laili*

## Ingredients:

Cooking of chicken:

- 1 kg boneless chicken breast or boneless chicken leg (peel off the skin and get rid all hidden fat)
- 1 bay leaf
- 1 slice of ginger
- a dash of coarse black pepper
- ½ tsp Italian seasoning
- salt to taste

Preparation of sandwich:

- 1 loaf of wholemeal bread or French wholemeal loaf (sliced)
- 2 celery stalks (sliced)
- 1 green capsicum (diced)
- 1 Japanese onion (diced; use ½ only if onion is large)
- 1 tsp fresh coarse ground black pepper
- 3 or 4 tbsp of mayonnaise (according to taste)
- 3 red tomatoes (sliced)
- 1 cucumber (sliced)
- 1 small lettuce
- 2 chilli padi (finely sliced - optional)
- 1 tsp apple cider or lemon juice (optional – to be used if mayonnaise is not sour enough)

## Method:

1. Cook the chicken meat in boiling water. Add in the bay leaf, slice of ginger, dash of coarse black pepper, ½ tsp Italian seasoning and salt to taste.
2. When the meat is tender, drain and allow the meat to cool. Shred the meat after cooling.
3. Mix shredded chicken, sliced celery, diced capsicum, onion, black pepper, chilli padi and mayonnaise well in a bowl.
4. If required add a pinch of salt, lemon juice/apple cider to taste. If the mixture is too dry, add more mayonnaise. (For a more spicy flavour, add more black pepper or chilli padi)
5. Place a small leaf of lettuce, a slice of tomato and a slice of cucumber together with the filling in between 2 slices of bread.

