DELI STYLE SOURDOUGH SANDWICH

Deli counter energy without the deli counter queue. Crusty sourdough, gouda and as much Portuguese style chicken as you can get the lid down on.



SERVES 1 ♥ PREP 5 MINS ♥ NO COOK

WHAT YOU'LL NEED

- 125g Ingham's Chicken Portuguese Style Breast Pieces
- 2 thick slices crusty sourdough
- 2 slices gouda
- 2 cos lettuce leaves
- 1 tbsp relish of your choice
- Butter, softened, for spreading
- Salt and pepper, to taste
- Bread knife

HOW TO PREPARE

1. Butter both slices of sourdough right to the crusts. It's the trick that stops the bread going soggy on the way to work.
2. Spread your relish over one slice.
3. Layer on the gouda, then the cos lettuce.
4. Lay the chicken pieces evenly across the slice, pressing them down gently so the sandwich still closes.
5. Season with salt and pepper, top with the second slice and press down firmly.
6. Cut in half and get it on the Gram before you eat it.