



GOURMET CHICKEN SANDWICH WITH JOYA® APPLES

To make 4 sandwiches



Created by :



INGREDIENTS:

- 2 skinless and boneless chicken breasts

Marinade:

- 2 cloves garlic, bashed
- 2cm fresh ginger, chopped into large pieces
- 2 tbsp olive oil
- 2 tbsp lime juice
- a pinch of chili flakes (optional)

Other ingredients:

- 8 slices fresh bread of your choice (ciabatta or sourdough are good options)
- 150ml labneh [<http://heinstirred.com/labneh/>]
- 30ml harissa paste
- 2 JOYA® apples
- 1 medium cucumber

METHOD:

1. Slice the chicken breasts into strips and place in a bowl
2. Mix all the marinade ingredients and pour over the chicken
3. Mix the chicken with the marinade, cover and let it stand for at least an hour in the fridge and remove from the fridge 15 minutes before cooking
4. Mix the labneh and harissa and set aside
5. Thinly slice the JOYA® apples and sprinkle with lemon juice to avoid discoloration
6. Thinly slice the cucumber
7. Spread each slice of bread with the labneh mixture
8. Place the apple slices on 4 slices and the cucumber slices on the other 4 slices and gently press down on to the labneh
9. Heat a bit of oil in a large pan over a medium high heat, remove the chicken from the marinade and fry the chicken slices for a few minutes on each side until cooked through
10. Place the chicken on 4 slices of bread and close the sandwich with the other 4 slices
11. Slice in half and serve immediately

**FIRM
SWEET
CRUNCHY
APPLE**

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