

Grill Chicken Sandwich



Contain :

Spiciness :  MILD

Serves :



Prep Time : 15mins Cooking Time : 20mins

Ingredients :

500gram Chicken Breast

50gram Soy Asahi Grill Brown Sauce

Sauce: Soy Asahi Instant Nacho Flavor Chilli Sauce
(According to your preference)

Servings : Soft Buns
Butter
Iceberg Lettuce
Tomato

Instructions :

For Marinating:

1. Combine Soy Asahi Grill Brown Marinade sauce and chicken thigh in a large bowl and marinate it for 2 hours (leave it overnight for better taste).

For sauce:

1. Dissolve in 10gram Soy Asahi Instant Nacho Cheese Flavor to 30ml of hot water.

For Serving:

1. Grill the chicken for 10 to 15 minutes until it cooked.
2. Grill soft buns after applying butter for 1 – 2 mins.
3. Spread Soy Asahi Instant Nacho Cheese Flavor on the cut-side of the top and bottom half of the bun.
4. Top with iceberg lettuce, tomato, grilled chicken and chili sauce together.



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