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MIKE'S SAFFRON CHICKEN SANDWICH

by Mike

A sandwich as a contender for the ultimate chicken battle? Well this is no ordinary sandwich. This will punch you in the face with flavour! Like in a good way. I recommend you give it a go too...

INGREDIENTS

100 ml port	1 clove garlic
1 l chicken stock	1 ea chicken breast
250 ml chicken stock	2 ea brioche rolls
2 tbsp butter	4 tbsp mayo
1/4 tsp saffron strands	50 g watercress
1/4 tsp chilli flakes	2 sprigs basil
1 sprig fresh oregano	50 g sundried tomatoes
1 sprig fresh basil	100 g mozzarella

STEP-BY-STEP-GUIDE

MAKE THE JUS

Reduce the port by two thirds and taste. It should be sweet and a little acidic Pour the 1 litre of chicken stock for the jus into a small saucepan. Bring to a boil and reduce to a low bubble for about 1 hour, until it thickens slightly, to a loose jus (not too syrupy, but you can always let it down with a little more water). Add the reduced port to taste and season with salt and pepper to taste.

COOK THE CHICKEN

Pour the 250ml of chicken stock into a small saucepan and add the butter, saffron, chilli flakes, oregano, basil and the garlic. Bring to a boil then reduce to a simmer over a low heat. Add the chicken breast and poach for 15 minutes, then remove the chicken. Turn the heat up and boil the stock until it reduces by two thirds. Remove the herbs and garlic. Using two forks, tear the chicken into strips and add it back into the pan. Keep it warm over the lowest heat possible.

CONSTRUCT

Heat a dry frying pan and toast the sliced buns until crisp and slightly blackened. To construct, spread the mayo over the insides of the buns. Begin by adding the watercress with a few basil leaves and sun-dried tomatoes. Layer the mozzarella, followed by the pulled chicken. Add more sun-dried tomatoes, basil leaves and mozzarella. Sandwich with the second bun. Repeat to make a second sandwich.

STEAM THE SANDWICHES

Heat the jus up in the frying pan that you just used for the buns, making sure that you have a lid for it (or something to place over the top). Place the sandwiches into the pan carefully and turn the heat down low. Cover with a lid and steam for a minute, then remove the lid and carefully baste the tops of the buns with the jus (it's going to be a messy, delicious sandwich!)

SERVE

Using a spatula, carefully lift the soft buns from the pan and serve immediately.
Serves 2