

# Fried Chicken Sandwich

This spicy chicken sandwich with chilli mayo delivers a kick of flavour, combining tender, seasoned chicken with creamy, spicy mayo, all nestled between some crispy sourdough for a satisfying bite.

This recipe makes 1 sandwich.



## Ingredients

2 tbsp tandoori masala

salt

2-3 garlic cloves, grated

2 chicken thighs, boneless and skinless

4 tbsp buttermilk

5-6 tbsp plain flour

$\frac{1}{4}$  tsp chilli powder

$\frac{1}{4}$  tsp ground cumin

1 tsp sesame seeds

oil of choice  
¼ cucumber, thinly sliced  
tomato, thinly sliced  
lettuce leaves  
2 tbsp mayonnaise  
1 tsp chilli oil

### **Method**

- Place the chicken in a large bowl and cover in the tandoori masala, ¼ tsp salt, garlic, and buttermilk. Use your hands to massage the marinade into the chicken and let it rest for at least 30 minutes.
- Mix the flour, ¼ tsp salt, chilli powder, ground cumin and sesame seeds together in a bowl. Coat all sides of the chicken in the flour mix.
- Heat 6 tbsp oil in a deep frying pan. Add the chicken and cook for 6-8 minutes or until golden and crispy. Make sure to flip halfway through.
- Meanwhile, heat 1 tbsp in a large frying pan. Toast your sourdough slices until golden and crispy on both sides.
- Prepare the chilli mayo by mixing the chilli oil and mayonnaise in a small bowl.
- To assemble the sandwich, add the lettuce leaves to one slice of bread. Then top with cucumber, tomato, and chilli mayo. Add the chicken and the second slice of bread. Press down and tuck in!