

# Sweet Chili Chicken Sandwich

Recipe By Leah Schapira



Cooking and Prep:  30  
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Serves:  2

Contains:    

Preference: Meat

Difficulty: Easy

Diet: Gluten Free

Source: ArtScroll

Some are scared by the word “chili,” thinking it represents an impossibly spicy dish. That’s not so. This dish is actually quite kid-friendly and addictive. The sweet chili sauce can be as spicy or mild as you wish.

## Ingredients (14)

### Main ingredients

- 2 chicken cutlets, cut into strips
- salt, to taste
- pepper, to taste
- 1 tablespoon oil
- 1 medium onion, diced
- 1/2 cup red bell pepper, thinly sliced

- 2 tablespoons Gefen Soy Sauce
- 2 tablespoons Thai sweet chili sauce
- 1/2 tablespoon Gefen Honey
- 2 Italian rolls or baguettes, sliced open
- lettuce

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### Sandwich Spread

- 3 tablespoons Gefen Mayonnaise
  - 1 tablespoon lemon juice
  - 1/3 teaspoon Gefen Garlic Powder
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## Start Cooking

### Prepare the Chicken

1. Season chicken with salt and pepper. Set aside.
2. Heat oil in a sauté pan over medium heat. Add onion and cook for two minutes. Add chicken and pepper and cook for six minutes, stirring constantly.
3. Add soy sauce, Thai sweet chili sauce, and honey. Stir and cook an additional two to three minutes or until chicken is thoroughly cooked.

### To Serve

1. To prepare spread, combine mayonnaise, lemon juice and garlic powder.
2. Spread mayo over inner surface of each roll. Add lettuce. Top with chicken mixture and serve.

#### Note:

May be served on gluten-free bread if desired.

### Acknowledgement

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