Chicken Breast Baguette Sandwich

Recipe By Mighty Sesame Co.

Cooking and Prep: 20 m  
Serves: 1  
Contains: ⚠️

Preference: Meat  
Difficulty: Easy  
Source: Kosher.com

A few minutes on the stovetop and you'll have yourself a hearty, filling chicken sandwich.

Ingredients (9)

Chicken

- 2 tablespoons Gefen Olive Oil
- 1 green onion, cut into strips
- 7 ounces (200 grams) chicken breast, cut into strips
- 1 teaspoon salt
- 1/2 tablespoon sweet paprika

For Serving
Mighty Sesame Tahini

1/4 a baguette, cut open
1/2 avocado, sliced
1 tomato, sliced

Start Cooking
Prepare the Sandwich

1. In a frying pan, add olive oil and green onion, fry for four minutes, then add strips of chicken breast. Fry for five minutes while stirring.
2. Add salt and paprika. Fry for another minute and remove from heat.
3. Squeeze tahini on the open sandwich, and place avocado, tomato and chicken breast. Drizzle some more tahini above, close the sandwich, and serve.