

Andro's Curry Chicken Sandwich



1 Sandwich

Prep: 10 mins

Cook: 3 mins (optional)

Difficulty: 1 of 5

Supplies: Cutting board, 2 small bowls, kitchen spoon, chef's knife

Best served alongside your favorite chips or a simple salad

Ingredients

- 1 ea - Fresh Roll
- 4 oz - Chicken Breast, Cooked, Cooled, Diced
- 1 oz - Red Apples, small diced
- 1 oz - Celery, washed, small diced
- ½ oz - Red Onion, small diced
- 2 Tbsp - Walnuts, toasted, chopped
- 1 tsp - Parsley, washed, chopped
- 1 tsp - Cilantro, washed, chopped
- 2 Tbsp - Mayonnaise
- 1 tsp - Curry Powder
- 1 tsp - Red Wine Vinegar
- TT - Kosher Salt
- TT - Black Pepper

Directions

1. In a small bowl, mix the Mayonnaise with the Curry Powder, and Red Wine Vinegar.
2. In another bowl mix the Chicken, Apples, Celery, Red Onion, Walnuts, Parsley, and Cilantro.
3. Add the Curry Mayonnaise to the bowl with the Chicken, and mix together.
4. Season with Salt and Pepper, additional curry powder may be desired for flavor.
5. Slice the roll, add the Chicken Salad mix and enjoy!