

# Cheesy Chicken Stuffed Bread with Mango Chili Sauce

Crunchy bread filled with flavorful chicken and mango chili sauce. Suited as a starter or even as light main dish.

Preparation time: **20 min** + Cooking time: **20 min** = **Total time: 40 min**

Serves 3 people.

- 1 Whole wheat baguette (~350g)
- 300g Chicken breast
- 1 Egg
- 60g Flour
- 2 ts. Paprika (sweet)
- 2 ts. Garlic powder
- 2 ts. Coriander powder
- 100ml Oil
- 8 slices Soft cheese
- 30g Mango chili sauce
- ½ bunch Flat leaved parsley
- Salt
- Pepper



## Simple Steps to Succeed

1. Preheat the oven at 180°C.
2. Cut the chicken breast into long stripes. Mix the egg in a small bowl, prepare second bowl with the flour inside.
3. Dip each piece of chicken breast into the egg using chopsticks, then cover with flour and set aside in yet another bowl. Add the spices to the bowl, mix well and season with salt and pepper.
4. Cut the bread in half and take out the inner part of the bread by cutting it out with a long bread knife. Cut open one side of the bread.
5. Heat the oil in a frying pan. Fry all of the chicken breast, then put on a plate with a kitchen paper towel to get off some of the remaining fat. Remove the paper towel and mix the fried chicken with the mango chili sauce and the parsley.
6. Lay two slices of the cheese on the bottom of the bread. Fill with chicken and lay another two slices of cheese on top of the bread. Do this with both halves of the bread.
7. Bake in the oven for 10 minutes. Once done cut into slices and serve hot.