



Wonder® Chicken Tikka Grilled Cheese

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Ingredients

- 2 slices Wonder® Texas Toast
- 2 tbsp ghee
- ½ cup diced chicken breast
- 1 tbsp plain yogurt
- ½ tbsp lemon juice
- ½ tsp grated garlic
- ½ tsp grated ginger
- ½ tsp garam masala
- ¼ tsp turmeric
- ¼ tsp Kashmiri chili powder
- Kosher salt to taste
- ½ tsp canola oil
- ½ cup shredded marble cheddar
- Thinly sliced red onion
- Chopped coriander

How to Make

 Prep Time: 5 mins | Cook Time: 2 mins | Total Time: 7 mins

1. Spread ghee on one side of each slice of bread and set aside.
2. Add the chicken into a bowl followed by yogurt, lemon juice, garlic, ginger, garam masala, turmeric, Kashmiri chili powder, salt to taste and canola oil. Mix well to combine.
3. Spread the chicken onto a foil-lined baking sheet, ensuring not to crowd the pan. Broil in an oven until slightly charred on the outside and completely cooked through to the middle.
4. To assemble the sandwich, sprinkle half of the shredded marble cheddar onto one slice of bread (non-ghee side). Top with the chicken tikka, sliced red onion, and coriander. Sprinkle the remaining cheese on top, and sandwich with the remaining slice of bread (ghee side up).
5. Heat a frying pan on medium-high heat. Place the sandwich in the pan and fry for 3-4 minutes on each side, or until golden brown on the outside, and gooey in the middle.
6. Slice down the middle before serving. Enjoy!