



Ingredients

For the sandwich:

- 2 slices Wonder® White Bread
- 1 slice cheese
- ½ cup shredded tandoori chicken
- 3 tsp mayonnaise
- Handful of arugula
- 2 slices tomatoes
- Few slices of red onion

For the tandoori chicken

- 5-6 chicken thigh
- 1 cup Greek yogurt
- 3 tbsp Tandoori spice
- 2 tsp paprika
- 1½ tbsp ginger and garlic paste
- 1 tbsp olive oil
- 1 tbsp lemon juice
- ½ tbsp brown sugar

Tandoori Chicken Sandwich

 [ibake_memories](#)

How to Make

 Prep Time: 15 mins | Cook Time: 20 mins | Total Time: 35 mins

Instructions for Tandoori Chicken

1. Mix all the ingredients together and marinate the chicken for at least 30 minutes overnight (this sandwich recipe is a great way to use leftover tandoori chicken).
2. Bake or air fry at 375° until the chicken is fully cooked.

Instructions for Sandwich

1. Shred/cube tandoori chicken and add 2 tsp mayonnaise. Mix well.
2. Toast bread to desired doneness.
3. Spread 1 tsp mayonnaise on one side of both toasts.
4. On one toast, place the cheese, chicken, slices of tomato and red onion, and arugula.
5. Sandwich together, cut in half and enjoy!