

Chicken & Fresh Herb Sandwich with Avocado & Hot Sauce

**Gather
& Feast**

By Ashley Alexander

This is more of a 'guide' or a 'how I like to' approach than an actual recipe. This fresh chicken sandwich is delicious, filling, and packed with fresh herbs and zingy red onion, making it a truly delicious sandwich. What sets this version apart is its abundance of fresh herbs. The herbs essentially act as the lettuce in the sandwich, providing the main fresh green element while also adding a lot of flavour. Don't skimp on them; add liberally, just as you would with lettuce. Feel free to add a dash of hot sauce for a subtle kick. But if spice isn't your thing, simply skip it and let the other flavours shine through.

SERVES 1 | PREP TIME 10 minutes

INGREDIENTS

- 2 thick slices fresh sourdough bread
- Salted butter
- Whole egg mayonnaise
- 1 avocado
- 1 Lebanese/Persian cucumber, super thinly sliced
- 2 generous pinches of fresh dill, roughly chopped
- Small handful of fresh basil leaves
- Fresh thinly sliced red onion
- Rotisserie chicken, sliced
- Hot sauce
- Salt
- Freshly cracked black pepper

METHOD

1. Butter one slice of the bread, then spread a little whole egg mayonnaise on top of the butter.
2. Spread the other slice of bread with avocado, using as much or as little as you like.
3. Add the thinly sliced cucumber to the avocado side.



4. Top with the fresh dill, basil leaves, and thinly sliced red onion.
5. Place the sliced chicken on the slice of bread with butter and mayo. Season generously with salt and freshly cracked black pepper. Add hot sauce to taste.
6. Carefully combine the two sides of the sandwich, slice in half, and enjoy!

NOTES

If you don't have fresh bread on hand, lightly toasted slices also work well.

I've used rotisserie chicken, but feel free to use cooked chicken breast or thigh if you have it on hand.

I've used hot sauce because I love the tangy spice it adds, but you can use chili flakes or Aleppo pepper flakes instead, or simply leave it out. If you don't add any chili sauce or spice, I recommend adding a bit of freshly cracked black pepper to give the sandwich some extra punchiness.

The herbs are the main fresh element in the sandwich, so don't skimp on them. Add them liberally, just as you would lettuce.



Find the recipe and watch the video online:

<https://www.gatherandfeast.com/chicken-fresh-herb-sandwich-avocado-hot-sauce>

Let me know if you make the recipe! x **@gatherandfeast**