

Asian Beef and Chicken Cheese Sandwich

This innovative sandwich combines tender beef and chicken with a cheesy twist, all wrapped in toasted bread. Perfect for a quick lunch or a satisfying dinner, this dish brings a delightful fusion of flavors to your plate.



Main Dish

Asian

20 min

Total time

Medium

Difficulty

600

kcal / serving

Ingredients

- 100g beef, thinly sliced
- 100g chicken breast, cooked and shredded
- 1 slice of cheese (your choice)
- 2 slices of bread (white or whole grain)
- 1 egg
- 1 tablespoon soy sauce
- 1 teaspoon sesame oil
- Salt and pepper to taste
- Butter for toasting

Steps

- 1 In a medium bowl, mix the shredded chicken with soy sauce, sesame oil, salt, and pepper.
- 2 In a pan over medium heat, cook the sliced beef for about 3-4 minutes until browned, seasoning with salt and pepper.
- 3 Remove the beef from the pan and set aside. In the same pan, scramble the egg until cooked through.
- 4 Assemble the sandwich by layering the beef, chicken mixture, scrambled egg, and cheese between the slices of bread.
- 5 Heat butter in the pan and toast the sandwich on both sides until golden brown and the cheese is melted, about 2-3 minutes per side.
- 6 Slice and serve hot.