



I love left overs since they give you a world of ideas to play around with. This Savory Rainbow Chicken Chili Sandwich does exactly that & delivers on flavor too!

## Ingredients

1 chicken breast (left overs)	1/2 a cup of cheddar cheese
1 teaspoon of tomato paste	1 tablespoon of grated beetroot
1 1/2 tablespoon of whiskey	1/4 teaspoon of grated ginger
1/4 teaspoon of cayenne pepper	Fresh coriander
2 tomatoes	2 slices of whole meal bread

## Method.

Grate your beet and the ginger. Mix these in with the coleslaw and set aside. You can prepare fresh slaw if you'd like as well.

Take your chicken breast and cut it up into thin strips. Set aside. In a pan, add 1 grated tomato, your tomato paste, cayenne pepper and whiskey. Mix it up then add your thinly sliced chicken breast. Let this cook for 5-8 minutes. Just before serving, add your cheese and mix it in. Once it has melted in, remove from heat and set aside.

Begin layering your sandwich: Slaw at the bottom Followed by your roughly chopped fresh coriander, then your cheesy chili whiskey-laced chicken strips then finally your tomato slices and the top slice of bread.



SERVE WITH: Your favorite drink

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This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/savory-rainbow-chicken-chili-sandwich/>