

**OVERALL time: 15 mins**

## **ROTISSERIE CHICKEN CAJUN CLUB**

Our Rotisserie Chicken Cajun Club is a bold, flavorful twist on a classic favorite. Served on toasted sourdough or your choice of bread, this club sandwich brings a perfect balance of smoky, spicy, and fresh tastes. Quick to assemble and packed with satisfying ingredients, it's an ideal choice for a hearty lunch or easy dinner that doesn't compromise on flavor.

Metric

**Number of servings : 2**

### **ingredients**

**For the sandwich**

- 1 White onion
- **Cape Herb and Spice Atlantic Sea Salt**
- Sugar
- 10 ml White wine vinegar
- 1 Green pepper, finely diced
- 1 Celery, thinly sliced
- 200 g Rotisserie chicken, shredded
- 10 ml **Cape Herb and Spice Louisiana Cajun Rub**
- 1 Fresh ciabatta loaf
- Handful of crunchy lettuce leaves
- Medium tomatoes, sliced
- 40 g Sliced cheese of choice

### **THIS IS WHAT YOU WILL NEED TO DO**

**PREP TIME: 15 mins | COOKING TIME: 0 mins**

Place diced onion in a bowl of cold water.

Rinse well and then drain.

Toss with a pinch of salt, a pinch of sugar and a little drizzle of vinegar.

This will give the onion a lovely mild flavour.

Leave for 5-10 minutes while preparing the rest of the ingredients.

Place mayonnaise in a medium sized mixing bowl.

Add the prepared onion, green pepper, celery and rotisserie chicken.

Scatter with **Cape Herb & Spice Louisiana Cajun Rub**, to taste.

Mix well.

Slice ciabatta in half.

Scoop some of the saucy mayo from the chicken mixture onto each slice of bread to help the toppings stick.

Build sandwich with lettuce, tomato, cheese and finally the chicken mixture.

Sandwich the top layer of ciabatta onto the sandwich.

Slice and serve or wrap up in cling film as the perfect picnic meal!

Recipe concept, photography and video by Bianca Davies: @beeblegum on Instagram | <http://thesecretlifeofbee.co.za/>

<https://www.capeherb.co.za>

Metric

## ingredients

### For the sandwich

- 1 White onion
- **Cape Herb and Spice Atlantic Sea Salt**
- Sugar
- 10 ml White wine vinegar
- 1 Green pepper, finely diced
- 1 Celery, thinly sliced
- 200 g Rotisserie chicken, shredded
- 10 ml **Cape Herb and Spice Louisiana Cajun Rub**
- 1 Fresh ciabatta loaf
- Handful of crunchy lettuce leaves
- Medium tomatoes, sliced
- 40 g Sliced cheese of choice

**Number of servings : 2**

# THIS IS WHAT YOU WILL NEED TO DO

**PREP TIME: 15 mins | COOKING TIME: 0 mins**

Place diced onion in a bowl of cold water.

Rinse well and then drain.

Toss with a pinch of salt, a pinch of sugar and a little drizzle of vinegar.

This will give the onion a lovely mild flavour.

Leave for 5-10 minutes while preparing the rest of the ingredients.

Place mayonnaise in a medium sized mixing bowl.

Add the prepared onion, green pepper, celery and rotisserie chicken.

Scatter with **Cape Herb & Spice Louisiana Cajun Rub**, to taste.

Mix well.

Slice ciabatta in half.

Scoop some of the saucy mayo from the chicken mixture onto each slice of bread to help the toppings stick.

Build sandwich with lettuce, tomato, cheese and finally the chicken mixture.

Sandwich the top layer of ciabatta onto the sandwich.

Slice and serve or wrap up in cling film as the perfect picnic meal!

Recipe concept, photography and video by Bianca Davies: @beeblegum on Instagram | <http://thesecretlifeofbee.co.za/>

<https://www.capeherb.co.za>