



Bring it to the Cricket!
Adam Liaw Recipes

Chicken Parmigiana sandwiches

Serves 6 as a snack

These sandwiches bring a pub classic into the stands. The tangy Parmigiana sauce is held in place with the melted cheese, so it's a bit like a self-saucing sandwich.



Ingredients

4 large chicken thigh fillets
½ cup flour
3 eggs, beaten
1.5 cup panko breadcrumbs
salt and pepper, to season
1L oil, for shallow frying
12 slices mozzarella
6 soft white rolls
12 leaves butter lettuce
½ cup mayonnaise, optional

Parmigiana sauce

1 tbsp olive oil
½ small brown onion, finely diced
2 cloves garlic, roughly chopped
2 cups tomato passata
¼ cup tomato sauce
2 tbsp butter

Method

1. For the Parmigiana sauce, heat a small saucepan over medium heat, add the oil and then the onion and garlic, frying for a few minutes until fragrant. Add the tomato passata and stir well. Reduce the heat to low and simmer for about 15 minutes. Stir through the tomato sauce and butter and set aside until ready to use.
2. Cut each chicken thigh into two pieces along the natural lobes of each thigh, to create 4 large thigh pieces and 4 small thigh pieces. Place the flour, eggs, and breadcrumbs into three separate trays. Season the flour very well with salt and pepper.
3. Heat the oil in a large frying pan to 175C. Dredge the chicken pieces first in the flour, then in the egg and finally in the breadcrumbs. Shallow fry the chicken pieces in batches for about 3 minutes each side until well-browned and just cooked through.
4. Heat your oven's grill to high heat. Arrange the 4 large thigh pieces on a lined baking tray, and make 2 stacks of the remaining 4 small thigh pieces. This will create the filling for our 6 sandwiches. Top each piece or stack with a few spoons of the Parmigiana sauce and a couple of slices of mozzarella. Grill until the mozzarella is just melted, then allow to cool slightly.
5. To assemble the buns top each bun with a few leaves of butter lettuce, a bit of mayonnaise (if using), and place on a piece or stack of the chicken filling.