

Chicken marinated sandwich with Las Terceras Manchego cheese P.D.O.



INGREDIENTS:

- Chicken breast
- Olive oil
- Soy sauce
- Juice of a lemon
- Salt and black pepper
- Cumin
- Bread loaf
- Mushrooms
- Tender garlic
- Asparagus
- Las Terceras semi-cured Manchego Cheese

PREPARATION:

Cut the chicken breast into cubes. Place it in a bowl with olive oil, soy sauce, lemon juice, salt, black pepper and cumin. Mix and let stand at least hour.

In a pan with a little oil, fry the mushrooms, the garlic and the asparagus, then remove the vegetables from the pan and fry the marinated chicken.

Prepare the sandwich with the vegetables, the marinated chicken and Las Terceras semi-cured Manchego cheese.