



SANDWICH

PULLED CHICKEN

Ingredients:

600 gr chicken skin fillet
2 to 3 tablespoons BBQ sauce
1/2 cucumber
4 ciabatta rolls
200 gr iceberg lettuce
4 slices cheddar cheese

Supplies:

Kamado
Pro Set
Meat Claws

Kamado set up:

indirect heat

Light a medium amount of charcoal and heat your YAKINIKU® Kamado to 180 °C. For this recipe we will work with indirect heat, place the pro set and put the heat deflectors on the lower level and place a grid on the upper level. For this recipe, we will use indirect heat.

Put the ciabatta in the oven and bake according to the packet.

Cut the cucumber into small pieces and halve the cherry tomatoes.

Then season the chicken with the EldurApi Poultry Herbs and rub well.

When the Kamado is up to temperature, you can place the chicken on the grill. When the chicken has reached a core temperature of 65 °C, it is ready.

Remove the chicken from the Kamado and use the YAKINIKU

meat claws to pull the chicken apart.

Add the BBQ sauce to the chicken and mix well together.

Then it's time to finish your sandwich, first put the lettuce, cucumber and tomato on the sandwich and top with the chicken and cheddar cheese.

Put this whole thing back on the Kamado for a few minutes until the cheese is melted.

Enjoy your meal!

