

Roast Chicken & Red Cabbage Slaw Toastie



By [Ashley Alexander](#)

Does a toastie need cheese to taste delicious? Not this one. Here's a flavour-packed, fresh, and delicious roast chicken and red cabbage slaw toasted sandwich. It has the perfect mix of spice, it's slightly creamy, and is filling yet still fresh and light. This one is a favourite in our house, especially during the colder months when cabbage is in abundance. Perfect for when I'm craving something warm and delicious, yet still nourishing.

SERVES 1 | **PREP TIME** 10 minutes | **COOK TIME** 5 minutes | **TOTAL TIME** 15 minutes

INGREDIENTS

- A handful of finely shredded red cabbage
- A small handful of fresh coriander/cilantro leaves, roughly chopped
- Squeeze of lemon juice
- Extra virgin olive oil
- Sea salt flakes
- 2 slices of your favourite sourdough bread (I've used a white hightop sourdough)
- Butter
- Whole egg mayonnaise or aioli
- Handful of roast chicken (store-bought rotisserie chicken is perfect or any leftover chicken you may have)
- Aleppo pepper flakes or mild chili flakes

METHOD

1. In a small bowl combine the finely shredded cabbage with the roughly chopped coriander.
2. Add a squeeze of lemon juice, a tiny drizzle of olive oil, and a pinch of salt, then mix to combine and set aside.
3. Butter two slices of bread, turn them over, and spread mayonnaise or aioli on the other side.
4. Add the sliced chicken to one side.
5. Sprinkle with Aleppo pepper flakes.
6. Top with the cabbage slaw and place the other slice of bread on top with the buttered side facing up, then press down to secure.
7. Toast in a frypan on medium heat for a few minutes on each side or until golden.
8. Slice in half and serve.

NOTES

The key to this toastie's success? Opt for good quality bread, like thick-sliced sourdough that can handle the hearty filling and retain its moisture. I've used a thick-sliced high-top sourdough, but feel free to use your favourite.

Store-bought rotisserie chicken works great in this, but feel free to use any chicken leftovers you may also have.

This recipe makes one sandwich, but simply increase the quantities based on the number of sandwiches you're making.



Find the recipe and watch the video online:

<https://www.gatherandfeast.com/roast-chicken-red-cabbage-slaw-toastie>

Let me know if you make the recipe! x **@gatherandfeast**