F R A N C E S C O S A N D W I C H

Ingredients
300 grams kashkaval cheese
lettuce cup
cup of corn
200 ml vegetable oil
teaspoon white vinegar
teaspoon lemon juice
Half a teaspoon of mustard
1 egg
mayonnaise:
juice of half a lemon
3 tablespoons vegetable oil
2 tablespoons white vinegar
Half a teaspoon of onion powder
½ teaspoon garlic powder
Quarter of a teaspoon of white pepper
Half a teaspoon of salt
600 grams chicken breast

Directions
To prepare the chicken: First we cut the chicken breast into equal pieces, then add salt, white pepper, garlic powder, onion powder, white vinegar, vegetable oil, juice of half a lemon, then mix all the ingredients, and then leave them a little. Frying stage: we put the frying pan on the fire and let it heat up, then add the chicken pieces to the bowl and leave them for about a minute, then we move each piece to the other side and leave them for about a minute, then add a little butter and fry it with all the pieces a little, and then put the pieces in Another bowl. To prepare the mayonnaise: In a bowl, put an egg, mustard, salt, white vinegar, lemon juice, vegetable oil, then mix the ingredients well, until we get a creamy texture, then it is ready. Application stage: We open the sandwich, then put Kashkaval cheese, chicken pieces, corn, then put the sandwich in the heater on a low heat, until the cheese melts, then we put mayonnaise in the sandwich, soy sauce and a little lettuce, and then it's ready.

C H E F O M A R

Bon Apetit!