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

Ingredients
Butter for frying
Cheddar cheese or shaq
Tortilla Bread
1/2 cup y
2 Vegetable saca
Flavela Ham
Middle onion
200 g mushrooms
1/4 teaspoon white pepper
1/2 teaspoon curry1/2 teaspoon curry
1/2 teaspoon ginger
1/4 teaspoon cinnamon
1/2 teaspoon hill
1 teaspoon garlic powder
5 tablespoons olive oil
Juice of half a lemon
1/2 teaspoon salt
3 tablespoons soy sauce
600 g chicken breast

Directions
At first we cut the chicken breast in the shape of fingers and put it in a bowl, then add salt, white pepper, soy sauce (and if soy sauce is not present, add a spoonful of salt instead of half a spoon), cinnamon powder, cardamom, ginger powder, curry, garlic powder (it is possible Dispense with any kind of spices if you don't prefer it), olive oil and lemon juice, then mix the mixture. After that, we put butter in the pan, put the mixture on it and spread it out without moving until it is done, then we pour it into a plate to prepare the vegetables. Cut the onion, capsicum and mushrooms into slices, fry the onions in the pan for 30 seconds until they wilt, then add the capsicum and mushrooms and stir until all the ingredients wilt. Add the chicken and corn at the end and leave the mixture for 30 seconds on the stove. After that, we grease the tortilla bread with mayonnaise, put chicken and vegetables, and you can add cheese and heat the sandwich.m

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Bon Apetit!