

Pulled Chicken Sandwich with Coleslaw

70–90 Min

Ingredients 4 Portions

= Kotányi Produkte

600 g	Chicken drumsticks
200 ml	Beer, pale
4 pcs.	Pita breads
2 tbsp.	Honey
2 tbsp.	Apple cider vinegar
5 tbsp.	Olive oil
3 tbsp.	Grilled Poultry Seasoning Mix

For the coleslaw

350 g	Red cabbage
80 g	Carrots
2 tsp.	Granulated sugar
4 tbsp.	Olive oil
1 tsp.	Honey
4 tbsp.	White wine vinegar
2 tsp.	Dijon mustard
0.5 tsp.	Sea Salt, Coarse

Preparation

1. First rub the chicken drumsticks all over with Kotányi Poultry Grill Seasoning Mix and then sear in a pan with a little oil.
2. Now deglaze with the beer and allow to simmer for an hour with the lid on. After one hour, remove the meat from the pan and use two forks or your hands to tear it into thin strips.
3. Then put the meat back into the pan and allow to infuse with the honey and apple cider vinegar over a low heat for 5–10 minutes.
4. To make the coleslaw, cut the red cabbage into thin strips, peel the carrots and cut them into thin strips too.
5. Then season the coleslaw with salt and sugar, toss well and allow to marinade a little. Then drain off any water and prepare a dressing from 4 tablespoons of white wine vinegar, 4 tablespoons of olive oil, 2 teaspoons of Dijon mustard, 1 teaspoon of honey and half a teaspoon of salt.
6. Next mix the coleslaw and the dressing and chill for 30 minutes. This will allow the coleslaw to marinade and develop its flavor fully.
7. Cut the pitas in half, fill half with salad and half with the pulled chicken, fold the two halves together and dig in.

HINT: Add different sauces to give the dish a particularly succulent taste.