



## Dukkah-Spiced Turkey Sandwich

with red pepper pesto

**Hands-on Time:** 5 minutes

**Overall Time:** 5 minutes

**Lunch:** Serves 1 & 2

**Chef:** Jenna Peoples

Nutritional Info	Per 100g	Per Portion
Energy	1010.1kJ	2116.2kJ
Energy	241.5kcal	506kcal
Protein	10.1g	21.2g
Carbs	33.6g	70.4g
of which sugars	3.1g	6.4g
Fibre	3.4g	13.6g
Fat	7.9g	16.5g
of which saturated	0.7g	1.5g
Sodium	671.4mg	1406.5mg

**Allergens:** Sulphites, Peanuts, Gluten, Tree Nuts, Wheat, Allium

**Spice Level:** None

Eat Within 2 Days

## Ingredients & Prep Actions:

Serves 1 [Serves 2]

2 slices	4 slices	Sourdough Bread
35ml	70ml	Creamy Pesto (20ml [40ml] Mayo & 15ml [30ml] Pesto Princess Red Pepper Pesto)
10g	20g	Salad Leaves <i>rinse</i>
1 pack	2 packs	Sliced Smoked Turkey
5ml	10ml	Old Stone Mill Dukkah Spice

## From Your Kitchen

Water

Seasoning (Salt & Pepper)

**1. BEGIN WITH BREAD** Heat the bread in a microwave until softened, 15 seconds. Alternatively, toast in a toaster. Allow to cool slightly before assembling.

**2. TASTY TURKEY SARMIE** Smear the creamy pesto over 1 [2] of the bread slice/s. Top with the salad leaves and the turkey slices. Sprinkle over the dukkah and close with the remaining bread slice/s. Just like that, lunch is ready, Chef!