



## Dukkah-Spiced Turkey Sandwich

with red pepper pesto

**Hands-on Time:** 8 minutes

**Overall Time:** 8 minutes

**Lunch:** Serves 3 & 4

**Chef:** Jenna Peoples

Nutritional Info	Per 100g	Per Portion
Energy	1010.1kJ 241.5kcal	2116.2kJ 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 3 [Serves 4]

6 slices 8 slices Sourdough Bread

105ml 140ml Creamy Pesto

*[60ml [80ml] Mayo & 45ml  
[60ml] Pesto Princess Red  
Pepper Pesto]*

30g 40g Salad Leaves  
*rinse*

3 packs 4 packs Sliced Smoked Turkey

15ml 20ml Old Stone Mill Dukkah Spice

**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 3 [4] of the bread slices. Top with the salad leaves and the turkey slices. Sprinkle over the dukkah and close with the remaining bread slices. Just like that, lunch is ready, Chef!

## From Your Kitchen

Water

Seasoning (Salt & Pepper)