



UCOOK

Portuguese Smoked Chicken Roll

with cucumber

Your finger-licking lunch awaits, Chef! A warm brioche bun is filled with prego sauce-covered shredded chicken, cooling rounds of cucumber & creamy yoghurt. Prepare yourself for envious stares wherever you eat this.

Hands-on Time: 8 minutes

Overall Time: 8 minutes

Serves: 2 People

Chef: Jemimah Smith

Lunch

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Ingredients & Prep

2	Brioche Buns
2	Smoked Chicken Breasts <i>shred</i>
100ml	Prego Sauce
100g	Cucumber <i>rinse & cut into thin rounds</i>
60ml	Greek Yoghurt

From Your Kitchen

Seasoning (salt & pepper)
Water

1. ON A ROLL Heat the rolls in a microwave until softened, 15 seconds. Allow to cool slightly before slicing and assembling.

2. PREGO CHICKEN In a bowl, combine the shredded chicken, and the prego sauce.

3. LEKKER LUNCH Top the bottom half of the roll with the cucumber rounds, and the prego chicken. Dollop over the yogurt, close up, and enjoy.

Nutritional Information

Per 100g

Energy	660kj
Energy	158kcal
Protein	8g
Carbs	18g
of which sugars	3.2g
Fibre	2.3g
Fat	5.9g
of which saturated	2g
Sodium	536.1mg

Allergens

Cow's Milk, Egg, Gluten, Allium,
Wheat, Soy

Eat
Within
4 Days