



UCCOOK

Feta & Salami Open Sandwich

with tomato & creamy mustard

Hands-on Time: 8 minutes

Overall Time: 10 minutes

Lunch: Serves 3 & 4

Chef: Jemimah Smith

Nutritional Info	Per 100g	Per Portion
Energy	980.9kJ	3354.2kJ
Energy	234.6kcal	802.3kcal
Protein	10.1g	34.7g
Carbs	17.9g	61.2g
of which sugars	1.9g	6.7g
Fibre	4g	13.6g
Fat	14.6g	50.1g
of which saturated	5.7g	19.5g
Sodium	402.6mg	1376.7mg

Allergens: Sulphites, Gluten, Wheat, Cow's Milk, Soya

Spice Level: None

Eat Within 3 Days

Ingredients & Prep Actions:

Serves 3	[Serves 4]	
6 slices	8 slices	Health Bread
75ml	100ml	Creamy Mustard <i>(60ml [80ml] Crème Fraîche & 15ml [20ml] Wholegrain Mustard)</i>
90g	120g	Danish-style Feta <i>drain</i>
60g	80g	Salad Leaves <i>rinse & roughly shred</i>
3	4	Tomatoes <i>rinse & thinly slice</i>
3 units	4 units	Sliced Beef Salami <i>roughly chop</i>

From Your Kitchen

Water
Seasoning (Salt & Pepper)

1. **WARM, SOFT BREAD** Heat the bread in a microwave until softened, 15 seconds. Alternatively, toast in a toaster. Allow to cool slightly before assembling. In a bowl, mash together the creamy mustard and the feta.

2. **TAKE A BITE OF THIS!** Spread the creamy mustard and feta mix over the bread slices. Top with the salad leaves, the tomato, and the salami. Season and dig in, Chef!