

UCOOK

Cheesy Tomato Turkey Toastie

with mature cheddar cheese

Hands-on Time: 10 minutes

Overall Time: 10 minutes

Lunch: Serves 3 & 4

Chef: Kate Gomba

Nutritional Info	Per 100g	Per Portion
Energy	1429kJ	3952kJ
Energy	342kcal	945kcal
Protein	10.1g	27.9g
Carbs	24g	67g
of which sugars	2.7g	7.4g
Fibre	2.3g	7.7g
Fat	22g	60.7g
of which saturated	5.8g	16.2g
Sodium	588.3mg	1626.6mg

Allergens: Cow's Milk, Egg, Gluten, Allium, Wheat, Sulphites, Soy

Spice Level: None

Eat Within 3 Days

Ingredients & Prep Actions:			
Serves 3	[Serves 4]		
125ml	160ml	Hellmann's Tangy Mayo	
45ml	60ml	Pesto Princess Sun-dried Tomato Pesto	
6 slices	8 slices	Farmstyle White Bread	
3 packs	4 packs	Sliced Smoked Turkey	
150g	200g	Grated Cheddar Cheese	
From Your Kitchen			
Water	, (salt & pep	perj	

1. TASTY TURKEY TOAST In a small bowl, combine the pesto and the mayo. Smear the pesto mayo on half the bread slices. Top with the turkey and the cheese. Close up the sandwich with the remaining bread slices and pop it in the microwave! Heat the sandwich in a microwave until softened and the cheese is melted, 15 seconds. Alternatively, toast in a sandwich maker.