Salami & Olive Marmalade Sarmie

with creamy cheddar & crispy salad leaves

Hands-on Time: 5 minutes

Overall Time: 8 minutes

Lunch: Serves 1 & 2

Chef: Jemimah Smith

Nutritional Info	Per 100g	Per Portion
Energy	1296kJ	2482kJ
Energy	310kcal	593kcal
Protein	13g	24.9g
Carbs	24g	46g
of which sugars	1.5g	2.9g
Fibre	3.5g	9g
Fat	18g	34.5g
of which saturated	6.5g	12.5g
Sodium	888mg	1701mg

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

Spice Level: None

Ingredients & Prep Actions:

Serves 1	[Serves 2]	
1	2	Ciabatta Roll/s
15ml	30ml	Chaloner Olive Marmalade
10g	20g	Salad Leaves *rinse & roughly shred*
1 unit	2 units	Sliced Pork Salami
25g	50g	Grated Cheddar Cheese

From Your Kitchen

Seasoning (salt & pepper)
Water

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

2. SIMPLE BUT SATISFYING Smear the marmalade over the bottom half of the roll/s, and top with the salad leaves, the salami, and the cheese. Enjoy!