



# UCOOK

## Smoked Turkey & Mustard Mayo Bagel

with green leaves

When you taste this turkey bagel, you will want to gobble-gobble-gobble up your lunch in one bite, Chef! A warm Kleinsky Everything Bagel is stuffed with a mustard-mayo smear, fresh & crunchy greens, and slices of smoked turkey breast.

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**Hands-on Time:** 5 minutes

**Overall Time:** 5 minutes

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**Serves:** 1 Person

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**Chef:** Jordyn Henning

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\*New Lunch

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### Ingredients & Prep

1	Kleinsky's Everything Bagel
40ml	Mustard Mayo <i>(30ml Mayo &amp; 10ml Wholegrain Mustard)</i>
20g	Green Leaves <i>rinse</i>
1	Sliced Smoked Turkey Breast

### From Your Kitchen

Salt & Pepper  
Water

**1. LET'S START LUNCH** Toast the bagel halves in a toaster. Alternatively, heat in a microwave until softened, 15 seconds. Allow to cool slightly before assembling.

**2. TASTY TURKEY BAGEL** Smear the toasted bagel with the mustard mayo. Top the bottom half of the bagel with the rinsed leaves and the sliced turkey. Close up and enjoy, Chef!

### Nutritional Information

Per 100g

Energy	1212kj
Energy	290kcal
Protein	7g
Carbs	41g
of which sugars	3.1g
Fibre	1.4g
Fat	11.3g
of which saturated	1g
Sodium	473.3mg

### Allergens

Gluten, Allium, Sesame, Wheat,  
Sulphites, Soy, Cow's Milk

Eat  
Within  
2 Days