



UCCOOK

Artichoke, Salami & Cheese Sandwich

with fresh green leaves

Hands-on Time: 8 minutes

Overall Time: 8 minutes

Lunch: Serves 3 & 4

Chef: Jenna Peoples

Nutritional Info	Per 100g	Per Portion
Energy	1066kJ	2345kJ
Energy	255kcal	560kcal
Protein	11.5g	25.3g
Carbs	22g	49g
of which sugars	2g	4.5g
Fibre	2.9g	12.2g
Fat	13.4g	29.4g
of which saturated	5g	11.1g
Sodium	744mg	1636.8mg

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

Spice Level: None

Eat Within 3 Days

Ingredients & Prep Actions:

Serves 3 [\[Serves 4\]](#)

3	4	Ciabatta Rolls
90g	120g	Mozzarella Cheese <i>slice</i>
3 packs	4 packs	Sliced Pork Salami
120g	160g	Artichoke Quarters <i>drain & roughly chop</i>
30g	40g	Green Leaves <i>rinse</i>

From Your Kitchen

Seasoning (salt & pepper)

Water

1. **ON A ROLL** Cut the rolls in half and toast in the toaster. Allow to cool slightly before assembling. Alternatively, heat the rolls in the microwave for 15 seconds before slicing.

2. **SUPERB SARMIE** Layer the mozzarella, the salami and the artichokes. Top with the green leaves. Close up and enjoy, Chef.