



UCCOOK

Sun-dried Tomato Bagel

with **crispy onion bits**

Hands-on Time: 8 minutes

Overall Time: 8 minutes

Lunch: Serves 3 & 4

Chef: Kate Gomba

Nutritional Info

	Per 100g	Per Portion
Energy	835kJ	2082kJ
Energy	199kcal	498kcal
Protein	6.2g	15.6g
Carbs	37g	91g
of which sugars	13.3g	33.1g
Fibre	2.4g	6g
Fat	6.8g	16.9g
of which saturated	1.9g	4.7g
Sodium	328mg	818mg

Allergens: Sulphites, Gluten, Sesame, Wheat, Cow's Milk, Allium

Spice Level: None

Eat Within 3 Days

Ingredients & Prep Actions:

Serves 3	[Serves 4]	
150ml	200ml	Mascarpone Cheese
2	2	Spring Onions <i>rinse & roughly slice</i>
3	4	Sesame Bagels
150g	200g	Sun-dried Tomatoes
15g	20g	Crispy Onion Bits
45ml	60ml	Honey

From Your Kitchen

Seasoning (salt & pepper)
Water

1. **THE BAGEL BASE** In a small bowl, combine the mascarpone, and the spring onion (to taste). Heat the bagel halves in a microwave until softened, 15 seconds. Alternatively, toast in a toaster. Allow to cool slightly before assembling.

2. **LAYER & ENJOY LUNCH** Smear the mascarpone, top with the sun-dried tomatoes, the crispy onion bits, drizzle over the honey, and enjoy!