



# QCOOK

## Pastrami & Onion Marmalade Sandwich

with creamy mustard & tangy gherkins

**Hands-on Time:** 5 minutes

**Overall Time:** 5 minutes

**Lunch:** Serves 1 & 2

**Chef:** Ethan Shahim

### Nutritional Info

	Per 100g	Per Portion
Energy	887kJ	1995kJ
Energy	212kcal	478kcal
Protein	10.2g	23g
Carbs	28g	64g
of which sugars	3.4g	7.7g
Fibre	2.5g	10.2g
Fat	5.9g	13.2g
of which saturated	2.2g	5g
Sodium	572mg	1288mg

**Allergens:** Sulphites, Gluten, Wheat, Cow's Milk, Soya, Allium

**Spice Level:** None

Eat Within 2 Days

## Ingredients & Prep Actions:

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Serves 1 [\[Serves 2\]](#)

2 slices	4 slices	Sourdough Rye Bread
30ml	60ml	Mustard Cream Cheese <i>(20ml [40ml] Cream Cheese &amp; 10ml [20ml] Dijon Mustard)</i>
10g	20g	Chaloner Onion Marmalade
20g	40g	Gherkins <i>drain &amp; slice</i>
1 pack	2 packs	Sliced Beef Pastrami

## From Your Kitchen

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Seasoning (salt & pepper)

Water

1. **TASTY TOAST** Heat the bread in a microwave until softened, 15 seconds. Alternatively, toast in a toaster. Allow to cool slightly before assembling.

2. **MMUSTARD CREAM CHEESE** Smear one slice of bread with mustard cream cheese (to taste).

3. **LOVELY LAYERS** Smear the second slice of bread with the Chaloner onion marmalade. Top with the gherkins and pastrami. Close up the sandwich and enjoy.