



# UCOOK

## Beef Pastrami & Brie Sandwich

with chilli oil

It's lunch o'clock, Chef, and on the menu today is sourdough bread smeared with a creamy, spicy chilli-oil mayo, slices of beef pastrami & slabs of brie cheese. Close up and savour every bit and bite.

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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:** Hellen Mwanza

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\*New Lunch

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Ingredients & Prep

2	Sourdough Rye Bread Slices
40ml	Mayo
5ml	Banhoek Chilli Oil
1 pack	Sliced Beef Pastrami
40g	Brie Cheese
	<i>slice into slabs</i>

From Your Kitchen

Salt & Pepper  
Water

1. **TASTY TOAST** Toast the bread in a toaster. Alternatively, heat in a microwave until softened, 15 seconds. Allow to cool slightly before assembling.
2. **MAYO WITH A KICK** In a bowl, combine the mayo and the chilli oil (to taste).
3. **SUPERB SARMIE** Smear the chilli-mayo on each slice of toast. Top one slice with the pastrami, and the sliced brie. Close up the sandwich. Enjoy!

Nutritional Information

Per 100g

Energy	1270kj
Energy	304kcal
Protein	11.7g
Carbs	26g
of which sugars	2.8g
Fibre	3g
Fat	17g
of which saturated	4.1g
Sodium	580.5mg

Allergens

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

Eat  
Within  
2 Days