



# UCOOK

## Cucumber & Trout Open Sandwich

with tangy mayo

**Hands-on Time:** 5 minutes

**Overall Time:** 5 minutes

**Lunch:** Serves 1 & 2

**Chef:** Jade Summers

<b>Nutritional Info</b>	Per 100g	Per Portion
Energy	922kj	2397kj
Energy	220kcal	573kcal
Protein	7.6g	19.9g
Carbs	27g	70g
of which sugars	2.8g	7.4g
Fibre	1.2g	3g
Fat	9.7g	25.1g
of which saturated	0.9g	2.4g
Sodium	594mg	1544mg

**Allergens:** Sulphites, Fish, Gluten, Wheat

**Spice Level:** None

Eat Within 2 Days

## Ingredients & Prep Actions:

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Serves 1	[Serves 2]	
2 slices	4 slices	Sourdough Bread
1 pack	2 packs	Smoked Trout Ribbons <i>roughly dice</i>
50g	100g	Cucumber <i>rinse &amp; roughly chop</i>
40ml	80ml	Mayo
20g	40g	Green Leaves <i>rinse</i>

## From Your Kitchen

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Seasoning (salt & pepper)

Water

1. **MAKE (A) TOAST** Toast the bread in a toaster. Alternatively, heat in a microwave until softened, 15 seconds. Allow to cool slightly before assembling.
2. **TASTY TROUT** To a bowl, combine the trout, cucumber, mayo, and seasoning.
3. **SO FANCY, CHEF!** Top slices of toast with the green leaves and the trout mayo. Dig in!