



UCOOK

Smoked Turkey & Mustard Mayo Bagel

with green leaves

When you taste this turkey bagel, you will want to gobble-gobble-gobble up your lunch in one bite, Chef! A warm Kleinsky Everything Bagel is stuffed with a mustard-mayo smear, fresh & crunchy greens, and slices of smoked turkey breast.

Hands-on Time: 5 minutes

Overall Time: 5 minutes

Serves: 2 People

Chef: Jordyn Henning

*New Lunch

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Ingredients & Prep

2	Kleinsky's Everything Bagels
80ml	Mustard Mayo <i>(60ml Mayo & 20ml Wholegrain Mustard)</i>
40g	Green Leaves <i>rinse</i>
2	Sliced Smoked Turkey Breasts

From Your Kitchen

Salt & Pepper
Water

1. LET'S START LUNCH Toast the bagel halves in a toaster. Alternatively, heat in a microwave until softened, 15 seconds. Allow to cool slightly before assembling.

2. TASTY TURKEY BAGEL Smear the toasted bagels with the mustard mayo. Top the bottom halves of the bagels with the rinsed leaves and the sliced turkey. Close up and enjoy, Chef!

Nutritional Information

Per 100g

Energy	1212kJ
Energy	290kcal
Protein	7g
Carbs	41g
of which sugars	3.1g
Fibre	1.4g
Fat	11.3g
of which saturated	1g
Sodium	473.3mg

Allergens

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

Eat
Within
2 Days