



UCCOOK

All The Greens Avocado Open Sarmie

with Pesto Princess Basil Pesto & spring onion

Hands-on Time: 5 minutes

Overall Time: 5 minutes

Lunch: Serves 1 & 2

Chef: Samantha du Toit

Nutritional Info	Per 100g	Per Portion
Energy	1019kJ	4368kJ
Energy	244kcal	1044kcal
Protein	6.6g	28.1g
Carbs	22g	95g
of which sugars	1.2g	5.1g
Fibre	7.3g	31.5g
Fat	16.2g	69.4g
of which saturated	2.2g	9.6g
Sodium	149mg	638mg

Allergens: Egg, Gluten, Tree Nuts, Wheat, Cow's Milk, Allium

Spice Level: None

Eat Within 3 Days

Ingredients & Prep Actions:

Serves 1	[Serves 2]	
2 slices	4 slices	Dumpy Health Bread
1	1	Avocado
10g	20g	Green Leaves <i>rinse</i>
1	1	Spring Onion <i>rinse, trim & finely slice</i>
30ml	60ml	Pesto Princess Basil Pesto

From Your Kitchen

Seasoning (salt & pepper)
Water

1. **START THE SARMIE** Toast the bread in a toaster. Alternatively, heat in a microwave until softened, 15 seconds. Allow to cool slightly before assembling.
2. **GO FOR GREEN** Halve the avocado, remove the pip, and scoop out the flesh of one half **[both halves]** into a bowl. Mash with a fork. Top the toast with the green leaves, the mashed avo, and the spring onion (to taste). Drizzle over the basil pesto. Get munching, Chef!