



UCCOOK

Beef Pastrami & Brie Sandwich

with chilli oil

Hands-on Time: 5 minutes

Overall Time: 5 minutes

Lunch: Serves 1 & 2

Chef: Hellen Mwanza

Nutritional Info	Per 100g	Per Portion
Energy	1270kJ	3104kJ
Energy	304kcal	743kcal
Protein	11.7g	28.6g
Carbs	26g	62g
of which sugars	2.8g	6.9g
Fibre	1.1g	2.6g
Fat	17g	41.6g
of which saturated	4.1g	9.9g
Sodium	581mg	1418mg

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

Spice Level: Hot

Eat Within 2 Days

Ingredients & Prep Actions:

Serves 1	[Serves 2]	
2 slices	4 slices	Sourdough Rye Bread
40ml	80ml	Mayo
5ml	10ml	Banhoek Chilli Oil
1 pack	2 packs	Sliced Beef Pastrami
40g	80g	Brie Cheese <i>slice into slabs</i>

From Your Kitchen

Seasoning (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 half of the slices with the pastrami, and the brie. Close up the sandwich. Enjoy!