



UCCOOK

Pastrami Sarmie

with mustard mayo, gherkins & white cheddar

Hands-on Time: 15 minutes

Overall Time: 15 minutes

Lunch: Serves 3 & 4

Chef: Jemimah Smith

Nutritional Info	Per 100g	Per Portion
Energy	1043kJ	2606kJ
Energy	249kcal	623kcal
Protein	11.4g	28.6g
Carbs	22g	55g
of which sugars	3.4g	8.6g
Fibre	4.4g	19.2g
Fat	13g	32.5g
of which saturated	3g	7.6g
Sodium	626.9mg	1567.4mg

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

Eat Within 3 Days

Ingredients & Prep Actions:

Serves 3	[Serves 4]	
3	4	Ciabatta Rolls
135ml	180ml	Mustard Mayo (60ml [80ml] Wholegrain Mustard & 75ml [100ml] Mayo)
60g	80g	Green Leaves rinse
3 units	4 units	Sliced Beef Pastrami
45g	60g	Gherkins drain & slice lengthways
90g	120g	Cheddar Cheese slice

From Your Kitchen

Seasoning (salt & pepper)
Water

1. **HEAT IT UP** Heat the rolls in a microwave until softened, 15 seconds. Allow to cool slightly before slicing and assembling.

2. **TIME FOR LUNCH** Spread the roll with the mustard mayo. Top with the green leaves, the pastrami, the gherkins, and the cheese. Season and enjoy, Chef!