



# UCOOK

## Beef Pastrami & Brie Sandwich

with chilli oil

It's lunch o'clock, Chef, and on the menu today is sourdough bread smeared with a creamy, spicy chilli-oil mayo, slices of beef pastrami & slabs of brie cheese. Close up and savour every bit and bite.

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**Hands-on Time:** 8 minutes

**Overall Time:** 8 minutes

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**Serves:** 3 People

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**Chef:** Hellen Mwanza

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\*New Lunch

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### Ingredients & Prep

6	Sourdough Rye Bread Slices
125ml	Mayo
15ml	Banhoek Chilli Oil
3 packs	Sliced Beef Pastrami
120g	Brie Cheese <i>slice into slabs</i>

### From Your Kitchen

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 three slices with the pastrami, and the sliced brie. Close up the sandwiches. Enjoy!

### Nutritional Information

Per 100g

Energy	1270kj
Energy	304kcal
Protein	11.7g
Carbs	26g
of which sugars	2.8g
Fibre	3g
Fat	17g
of which saturated	4.1g
Sodium	580.5mg

### Allergens

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

Eat  
Within  
2 Days