



UgCOOK

German-Style Salami Sandwich

with salad leaves

You don't have to wait until dinner to savour classic German flavours, like sweet-sour sauerkraut, salty salami, and a warm hit of dijon mustard. Smear some dijon-mayo on sourdough bread slices and layer with these ingredients for a German-style lunch that will have you saying, "Mmmahlzeit!"

Hands-on Time: 8 minutes

Overall Time: 8 minutes

Serves: 4 People

Chef: Jemimah Smith

Lunch

Loved the dish? Let us know. Join the UgCOOK community. Share your creations + tag us @ucooksa #lovingucook

Ingredients & Prep

8 slices	Sourdough Rye Bread
200ml	Dijon-mayo <i>(160ml Mayo & 40ml Dijon Mustard)</i>
80g	Salad Leaves <i>rinse</i>
4 packs	Sliced Pork Salami
200g	Sauerkraut

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. **SALAMI SARMIE** Smear the dijon-mayo on each slice of toast. Top one slice with the rinsed leaves, the salami, and the sauerkraut. Close up the sandwich and enjoy!

Nutritional Information

Per 100g

Energy	1127kj
Energy	270kcal
Protein	7.7g
Carbs	24g
of which sugars	2.9g
Fibre	1.6g
Fat	16.1g
of which saturated	3.3g
Sodium	687mg

Allergens

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

Eat
Within
2 Days