

Chipotle Chicken Mayo Pretzel Bun

with Monterey Jack and Baby Gem



Lunch 5 Minutes · Very Hot!







Mayonnaise

Chipotle Paste



Pretzel Roll

Baby Gem Lettuce





Monterey Jack Cheese

Cooked Chicken Slices







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Before you start

Our fruit and veggies need a little wash before you

Cooking tools, you will need: Bowl, Knife, Cutting Board.

Ingredients

	Quantity	
Mayonnaise 8) 9)	1 sachet	
Chipotle Paste	1/4 sachet	
Pretzel Roll 13)	1	
Baby Gem Lettuce**	1	
Monterey Jack Cheese** 7)	30g	
Cooked Chicken Slices**	1 pack	

^{*}Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	119g	100g
Energy (kJ/kcal)	960 /229	810/193
Fat (g)	11	10
Sat. Fat (g)	5	4
Carbohydrate (g)	22	19
Sugars (g)	4	3
Protein (g)	8	7
Salt (g)	1.09	0.92

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 8) Egg 9) Mustard 13) Gluten

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

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Mix It Up

- a) Put the mayo into a bowl and add the chipotle (see ingredients for amount). Careful, the **chipotle** is hot - add less if you don't like heat. Mix together.
- b) Halve the pretzel roll and spread half the chipotle mayo on the cut sides of the roll.



Prep the Fillings

- a) Trim the root from the baby gem lettuce then separate the leaves.
- b) Thinly slice the Monterey Jack cheese.
- c) Toss the cooked chicken in the remaining chipotle mayo.



Tuck In

- a) Pop a couple of baby gem leaves on the base of the roll (use as much or as little as you like).
- b) Lay the mayo chicken slices on top and then follow with the cheese.
- c) Sandwich together.
- d) Finish up and prepare to be swept away with an audiobook of your choice.

Enjoy!

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.

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