

# Sweet Chilli Chicken Sarnie with Rocket, Tomato and Mayo



Lunch 5 Minutes • Little Spice



## Before you start

Our fruit and veggies need a little wash before you use them!

Cooking tools, you will need:

Small Bowl, Knife, Cutting Board.

## Ingredients

	2P		
Medium Tomato**	1		
Cooked Chicken Slices**	1 pack		
Sweet Chilli Sauce	1 sachet		
Seeded Roll 13)	1		
Mayonnaise 8) 9)**	1 sachet		
Rocket**	20g		
*Not Included **Store in the Eridae			

\*Not Included \*\*Store in the Fridge

## Nutrition

	Per serving	Per 100g
for uncooked ingredient	172g	100g
Energy (kJ/kcal)	1141/273	663/159
Fat (g)	8	5
Sat. Fat (g)	1	1
Carbohydrate (g)	38	22
Sugars (g)	12	7
Protein (g)	13	8
Salt (g)	1.26	0.73

Nutrition for uncooked ingredients based on 2 person recipe.

## Allergens

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.

## Contact

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## **Quick Prep**

a) Thinly slice the tomato.

**b)** In a small bowl, mix together the **chicken pieces** and the **sweet chilli sauce**.

c) Slice the seeded roll in half lengthways.

## On a Roll

a) Spread the mayo onto the bottom half of the roll (as much as you would like).

b) Lay the rocket on top.

c) Arrange the tomato slices on top of the rocket.

## **Finish and Eat**

a) Top the tomato with the sweet chilli chicken pieces.

**b)** Sandwich on the top half of the **roll**.

c) Lunch is ready.

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.