



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### Product Spotlight: Holy Smoke

Holy Smoke uses carefully selected fresh, natural and 100% WA local ingredients. They share our strong beliefs in supporting our local community.



## 1 Rainbow Club Sandwich

A delicious family favourite, perfect to serve up on a busy week. Organic wholemeal bread assembled with smoked chicken breast, fresh colourful salad vegetables and a creamy ricotta spread.

 20 minutes

 2 servings

 Chicken

26 October 2020

### *Design your sandwich*

*Omit or add in any favourite ingredients of choice! Add in grated carrot, use cheddar instead of ricotta or add some home grown sprouts! Best part? Leftovers are delicious in the lunchbox the next day!*

## FROM YOUR BOX

RICOTTA	1/2 tub (250g) *
GARLIC CLOVE	1
THYME	1/2 packet *
TOMATO	1
AVOCADO	1
SMOKED CHICKEN BREAST 	1 packet
SLICED BEETROOT	225g
ROCKET LEAVES	1/2 bag (30g) *
RYE WHOLEMEAL LOAF	1
 FREE RANGE EGGS	4
 RELISH	1 jar

\*Ingredient also used in another recipe

## FROM YOUR PANTRY

olive oil, salt, pepper

## NOTES

Use a sandwich press, oven, toaster or dry pan to toast the bread if you desire. Cut bread into 6 slices to make 2 double decker sandwiches!

**No gluten option - bread is replaced with GF bread.**

 **VEG OPTION - Ingredients are replaced with vegetarian alternatives - follow the cooking instructions as directed.**



### 1. MAKE THE RICOTTA SPREAD

Combine ricotta with crushed garlic (1 small clove), thyme leaves, **1 tbsp olive oil, salt and pepper.**



### 2. PREPARE INGREDIENTS

Slice tomato, avocado and chicken. Arrange on a platter with drained beetroot and rocket leaves.

 **VEG OPTION - Fry or poach the eggs.**



### 3. SLICE THE BREAD

Cut bread on an angle to make 4 slices (toast if desired, see notes).



### 4. FINISH AND SERVE

Take sandwich components to the table to allow everyone to assemble their own sandwich.

 **VEG OPTION - Assemble sandwich as above along with the relish.**

**How did the cooking go?** We'd love to know - help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to [hello@dinnertwist.com.au](mailto:hello@dinnertwist.com.au)

