

SEE
NOTES FOR
VEGETARIAN
INSTRUCTIONS



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.

MANJIMUP.
holy smoke
Wood & Smoke Artisans
HAND CRAFTED GOURMET

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.

 25 minutes

 4 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

SWEET POTATOES	700g
RICOTTA	1/2 tub (250g) *
GARLIC CLOVE	1
THYME	1/2 packet *
BABY COS LETTUCE	1
TOMATOES	2
AVOCADO	1
SMOKED CHICKEN BREAST 	1 packet
SLICED BEETROOT	225g
RYE WHOLEMEAL LOAF	1
 FREE RANGE EGGS	6
 RELISH	1 jar

*Ingredient also used in another recipe

FROM YOUR PANTRY

olive + oil for cooking, salt, pepper


KEY UTENSILS

oven tray

NOTES

Use a sandwich press, oven, toaster or dry pan to toast the bread if you desire.

No gluten option - bread is replaced with GF bread.

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



1. ROAST THE SWEET POTATO

Set oven to 220°C.

Cut sweet potatoes into wedges and toss with **oil and salt** on a lined oven tray. Roast for 20 minutes or until golden and tender.



4. SLICE THE BREAD

Cut bread on an angle to make 8 slices (toast if desired).




2. MAKE THE RICOTTA SPREAD

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



5. FINISH AND SERVE

Take all sandwich components to the table to allow everyone to assemble their own sandwich. Serve with sweet potato chips.

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



3. PREPARE INGREDIENTS

Trim and separate lettuce leaves, slice tomatoes, avocado and chicken. Arrange on a platter with drained beetroot.

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

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**

