



# Baconnaise Big Club Sandwich

with Chicken, Lettuce and Tomato

**Lunch** 20-25 Minutes • 1 of your 5 a day

11A

Find all your unchilled Market items in bag A.



British Smoked Bacon Lardons



SlooOW Stone Oven White Baguette



Smoked Paprika



Medium Tomato



Baby Gem Lettuce



Cooked Chicken Slices

**Pantry Items**  
Oil, Mayonnaise



## Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep.

## Cooking tools

Frying pan, baking tray and bowl.

## Ingredients

Ingredients	Quantity
British Smoked Bacon Lardons**	60g
SlooOW Stone Oven White Baguette <b>3) 11) 13)</b>	1
Smoked Paprika	½ sachet
Medium Tomato	1
Baby Gem Lettuce**	1
Cooked Chicken Slices**	1 pack

Pantry	Quantity
Mayonnaise*	4 tbsp

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

## Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	1806 /432	700 /167
Fat (g)	28.5	11.0
Sat. Fat (g)	3.9	1.5
Carbohydrate (g)	16.1	6.2
Sugars (g)	3.6	1.4
Protein (g)	27.3	10.6
Salt (g)	2.17	0.84

Nutrition for uncooked ingredients based on 2 person recipe.  
Reference Intake of an average adult (8400kJ/2000kcal).

## Allergens

**3) Sesame 11) Soya 13) Cereals** containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, mollusc, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

## Contact

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1



2



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## Bring on the Bacon

**a)** Preheat your oven to 220°C/200°C fan/gas mark 7. Heat a drizzle of **oil** in a medium frying pan on medium-high heat.

**b)** Once hot, add the **bacon lardons**. Stir-fry until golden, 4-5 mins. **IMPORTANT:** Wash your hands and equipment after handling raw meat. Cook bacon thoroughly.

**c)** Meanwhile, remove the **bread** from the packaging and pop onto a baking tray. Bake on the top shelf of the oven until toasted and golden, 10-12 mins.

**d)** Once baked, allow the **bread** to cool, 5 mins.

## Make the Baconnaise

**a)** Once the **bacon** has cooked, remove the pan from the heat and add **half the smoked paprika**. Stir to combine, then transfer to a small bowl and allow to cool, 5-10 mins.

**TIP:** Keep the remaining paprika for another recipe.

**b)** While the **bacon** cools, thinly slice the **tomato**. Trim the **baby gem lettuce** and separate the **leaves**.

**b)** Once the **lardons** have cooled, add the **mayonnaise** (see pantry for amount) to the bowl and stir to combine.

## Build your Sandwiches

**a)** Once the **baguette** has cooled slightly, slice it in half once horizontally and then again vertically.

**b)** Spread the **baconnaise** over the **lids** and **bases** of the **baguette**.

**c)** Lay the **lettuce** over the **bases**, top with the **cooked chicken slices** and then the **tomato slices**.

**d)** Sandwich on the **baguette lids** and share between 2 serving plates to finish.

Enjoy!