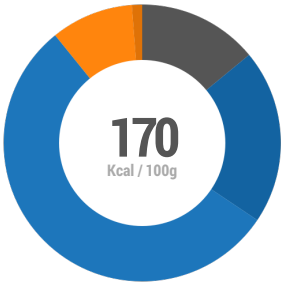


Falafel and roast pepper salsa on crisp khobez with pickles and 'yoghurt' dressing



CALORIES:

75.2% Carbs

14% Protein

10.8% Fat

CONTAINS:

WHEAT

SOYA

SULPHITES

MAY CONTAIN:

BARLEY

ALMONDS

EGGS

MILK

FISH

CRUSTACEANS

CELERY

MUSTARD

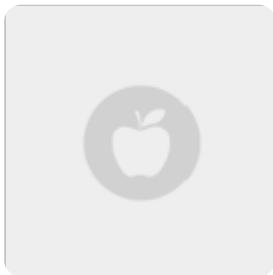
SESAME

OTHER PROPERTIES:

VEGETARIAN

Recipe Ingredients ...	Quantity:	Description:
148018 - 148018 Flavours Falafel Roast Pepper Salsa.. - BRAKES	70g	0.7x Each
57409 - 57409 Brakes 8" White Khobez Bread.. - BRAKES	60g	1x Each
10146 - 10146 Brakes Pickled Red Cabbage (22 Jul 2023).. - BRAKES	15g	0.01x Each
118623 Pickled Fennel..	10g	
87858 - 87858 Drivers Mixed Pickles.. - BRAKES	5g	0x Each
118561 - 118561 Alpro Plain Yoghurt Alternative 500g.. - BRAKES	5g	0.01x Each
113885 Herb Bunched Coriander..	2g	

1 Serving



 *Product code*

 *Barcode*

 167g / 302kcal

1

Cooking Instructions & Notes

Preparation:

Defrost the khobez

Drain the pickles

Method:

1. Grill or warm the khobez bread.
2. Heat the falafel and red pepper salsa in a microwave for one minute or until core temperature is reached.
3. Spoon this over the khobez bread.
4. Arrange the pickled veg and pickles over the top and garnish with the yoghurt and coriander - serve!