Scrocchiarella club sandwich (website)

OVERVIEW ...





CALORIES:

28.2% Carbs

34.4% Protein

37.5% Fat

FOOD LABELLING...

Serves 1

CONTAINS:

WHEAT EGGS

MAY CONTAIN:

MILK SESAME SOYA

RECIPE INGREDIENTS ...		QUANTITY:	DESCRIPTION:	METHOD:
146085 Scrocchiarella Pizza Base 55x25cm.. - 146085 PIZZA BASE		100g	0.19 x Each	unchanged
29566 Sysco Classic British Cooked Smoked Smoked Streaky Bacon Pi... BACON		25g	Each	unchanged
31223 Cooked Charcoal Grilled Butterfly Chicken Breast.. CHARCOAL GRILLED BUTTERFLY CHICKEN BREAST		162g		unchanged
10231 Iceberg Lettuce.. LETTUCE FRESH DIRECT		40g		unchanged
89703 Sysco Classic Real Mayonnaise.. - 89703 REAL MAYONNAISE		20g	0.01 x Each	unchanged
16392 18 British Free Range Fresh Medium Eggs.. - 16392 EGG		56g	1 x Each	unchanged
450672 Tomatoes MM.. - 450672 (19 Oct 2023) TOMATOES		75g	0.05 x Each	unchanged

PRODUCTS / PACK SIZES ...

1 Serving

478g / 759kcal

1.0

COOKING INSTRUCTIONS & NOTES

METHOD

Preparation:

Defrost the bread
Defrost the chicken
Hard boil the egg
Chop the lettuce
Slice the tomatoes

Method:

1. Toast the bread over a grill or chargrill.
2. In a bowl mix together the mayonnaise and iceberg lettuce.
3. Warm the chicken and bacon through the oven until hot and crisp.
4. Slice the egg.
5. Begin to build the club by adding all the ingredients in generous layers.
6. Top with the bread, press firmly down, place skewers to secure and cut - serve!