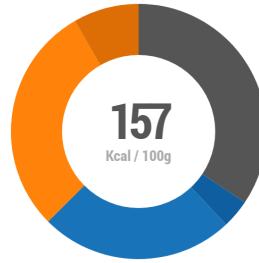


# Scrocchiarella club sandwich (website)

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.. - BRAKES

146085 PIZZA BASE

BRAKES 100g

0.19 x Each

unchanged

29566 Sysco Classic British Cooked Smoked Smoked Streaky Bacon Pi...

BACON

BRAKES 25g

Each

unchanged

31223 Brakes Cooked Charcoal Grilled Butterfly Chicken Breast..

CHARCOAL GRILLED BUTTERFLY CHICKEN BREAST

BRAKES 162g

unchanged

10231 Iceberg Lettuce..

LETTUCE FRESH DIRECT

BRAKES 40g

unchanged

89703 Sysco Classic Real Mayonnaise.. - BRAKES

89703 REAL MAYONNAISE BRAKES

BRAKES 20g

0.01 x Each

unchanged

16392 Brakes 18 British Free Range Fresh Medium Eggs.. - BRAKES

16392 EGG

BRAKES 56g

1 x Each

unchanged

450672 Tomatoes MM.. - BRAKES

450672 (19 Oct 2023) TOMATOES

BRAKES 75g

0.05 x Each

unchanged

## 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!