



NOTHING FRESHER UNDER THE ROLL



INGREDIENTS

- 2 large Sunbake seeded rolls
- 2 lettuce leaves
- 2 cooked chicken breasts
- 20 to 30ml mayonnaise

MAKES

2 rolls

Chicken Mayo Seeded Roll

DIRECTIONS

Cut the cooked chicken breast into bite size pieces. Place in a bowl and mix in the mayonnaise and season with salt and freshly ground black pepper.

Cut the roll horizontally but don't cut all the way through, in this way it will hold the filling better. By opening the roll carefully, place the lettuce on the bottom half and top with the chicken mayo mixture.

Squeeze the roll shut and it's done!