

# #CREATEASTIR WITH NOLA® AND MANGO ATCHAR MAYO KOTA



NOLA TAKES A STREET CLASSIC AND GIVES IT SOME DELISH CREDITS.

 Serves 1-2

## INGREDIENTS:

- ¼ loaf of bread (cut in Kota way)
- 250ml **Nola Original Mayonnaise**
- 2 tbsp mango atchar to taste
- 1 cup hot fried chips
- Salt and vinegar to taste
- 3 slices of cheese
- 2 fried Russian sausages, sliced into thick discs

## METHOD:

Using a knife, hollow out the quartered bread, keep the scooped-out bread and set aside.

Mix the atchar and **Nola Original Mayonnaise** together and spread it over the bread evenly.

Season the chips with salt and vinegar, place these over the atchar / **Nola Original Mayonnaise** spread.

Place the grated cheese over the chips and top with the Russian slices.

Spread the remaining **Nola Original Mayonnaise** over the scooped-out bread and top the Kota with the bread.

Serve immediately.

 NOLA®

