

#CREATE A STIR WITH NOLA® AND TINA'S FLAVOURSOME FILLINGS



LOOKING TO MAKE SARMIES OR WRAPS EXTRA TASTY? TRY TINA'S FLAVOURSOME FILLERS.

CHICKEN MAYO SANDWICHES

 Serves 4

INGREDIENTS:

125ml **Nola Original Mayonnaise**
2 tbsp (30ml) hot chutney
8 slices crusty seeded country loaf
200g shredded cooked chicken
Seasoning
Sliced cucumber and crispy lettuce to serve

METHOD:

Mix the **Nola Original Mayonnaise** and chutney together.

Spread a dollop on the bread and mix the rest with the chicken, season to taste.

Top the bread with the lettuce, cucumber and chicken mayo and sandwich together.

TUNA MAYO WRAPS

 Serves 4

INGREDIENTS:

2 (170g) cans tuna in brine, drained
250ml **Nola Original Mayonnaise**
¼ cup (60ml) gherkins, chopped
¼ cup (60ml) red onions, chopped
Small handful of parsley, chopped
Juice and zest of 1 lemon
Salt and Pepper / Seasoning to taste
1 cup lettuce, shredded
1 medium carrot, sliced
¼ cucumber, cut into matchsticks
4 wraps

METHOD:

Mix the tuna, **Nola Original Mayonnaise**, gherkins, red onions, parsley, lemon zest and juice together and season to taste.

Divide the lettuce, carrots and cucumber between the wraps.

Spread the tuna in the centre of each wrap, fold and roll up.

EGG MAYO SANDWICHES

 Serves 4

INGREDIENTS:

3 eggs
250ml **Nola Original Mayonnaise**
1 tsp (5ml) wholegrain mustard
Seasoning
8 slices soft white bread
Rocket or watercress to serve

METHOD:

Place the eggs in a pot and cover with cold salted water and bring to the boil.

Reduce the heat to a simmer and cook for 5 minutes.

Drain and cool in cold water.

Peel the eggs and mash with half the **Nola Original Mayonnaise** and mustard, and season to taste.

Spread the remaining **Nola Original Mayonnaise** on the slices of bread and add rocket or watercress to 4 of the slices.

Spoon on the egg / **Nola Original Mayonnaise** mixture and top with the remaining bread.

