



Recipe name:

Open Sandwich

Recipe description:

This easy open sandwich recipe with preserved figs, salami, blue cheese and rocket. A delicious lunch idea for picnics, the office or easy weekend meals.

Prep time:

10 mins

Cook time:

0 mins

Serves:

4

Made with:

PEPPADEW® Sweet Piquanté Peppers

Course:

Side / Snack

Occasion:

Party Food

Ingredients:

- 12 slices of farm loaf bread or rye bread
- ½ cup of preserved figs, sliced
- 12 – 18 slices of Italian salami or prosciutto
- ½ cup of PEPPADEW® Hot Piquanté Peppers Whole
- ¼ cup Blue cheese
- ½ cup rocket, fresh
- Sea salt and freshly cracked black pepper

Method:

1. Add oil to a pan and brown the ground pork with soy sauce, mirin, ginger, garlic and sugar. Fry until the pork is cooked and crispy. Set aside.
2. Add the chicken stock and oat milk to a pot, and bring to a simmer. Cover to keep warm (do not let it reach boiling point).
3. To a large pot of boiling water, add the pak choi and blanch for between 30 seconds to 1 minute. Remove from the water, drain, and set aside. Bring the water to a boil again, add the noodles and cook them as per the package directions.
4. In the small pot of boiling water, boil the egg for 6 minutes, then add to an ice bath to achieve a jammy egg.
5. Add peanut butter to each bowl, along with soy sauce, rice vinegar and Spicy Onion Crunch, and mix to make your soup base. Pour in the milk mixture and stir.
6. Add in the noodles, followed by the pork and toppings

SERVING SUGGESTIONS:

If using fresh fig, add caramelised onion for a touch of sweetness to the earthy sandwich.