

# Shop Small Sandwich

by John Whaite



## Method

Mix the butter and finely chopped sage together in a small bowl until well combined and set to one side.

Stir the white wine vinegar through the shredded and blanched Brussels sprouts and season with a little salt and pepper.

Spread half of the sage butter on to one slice of bread then spread over the cranberry sauce. Add the rocket, turkey slices, parsnip crisps and brie then scatter over the Brussels sprouts.

Spread the remaining sage butter over second slice of bread and place, butter side down, on top of the sandwich.

Toast in a toasty maker or small griddle pan and meanwhile, heat the gravy. Serve the toasty with the gravy for dipping.

## Ingredients

Serves 1 (654kcal)

- 15g unsalted butter, softened
- 2 sage leaves, finely chopped
- 20g Brussels sprouts, shredded and blanched
- 1 tsp white wine vinegar
- 2 thick slices of brown bread
- 15g cranberry sauce
- 10g rocket (small handful)
- 50g turkey slices
- 20g parsnip crisps
- 30g brie, sliced
- 20g stuffing
- 75g turkey gravy



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EXPRESS

Allergens: milk, wheat, soya, gluten, barley, sulphates

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## Vegetarian recipe

### Ingredients

Serves 1 (651kcal)

15g unsalted butter, softened  
2 sage leaves, finely chopped  
20g Brussels sprouts, shredded and blanched  
1 tsp white wine vinegar  
2 thick slices of brown bread  
15g cranberry sauce  
10g rocket (small handful)  
50g meat-free chicken pieces  
20g parsnip crisps  
30g brie, sliced  
20g vegetarian stuffing  
75g vegetable gravy

### Method

Mix the butter and finely chopped sage together in a small bowl until well combined and set to one side.

Stir the white wine vinegar through the shredded and blanched Brussels sprouts and season with a little salt and pepper.

Spread half of the sage butter on to one slice of bread then spread over the cranberry sauce. Add the meat-free chicken, parsnip crisps and brie then scatter over the Brussels sprouts.

Spread the remaining sage butter over second slice of bread and place, butter side down, on top of the sandwich.

Toast in a toasty maker or small griddle pan and while the sandwich is toasting heat the gravy. Serve the toasty with the gravy for dipping.



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