



Taj Mahal Baguette



Prep time : 5 mins



Method:

1) Mix together the turkey chunks with mayonnaise.

2) Fill the baguettes with lettuce, cucumber and turkey.

Hints & Tips

- For a healthier option use reduced fat mayonnaise
- Add your choice of salad leaves and sliced tomato
- Delicious in a wrap or sub roll too!

Nutritional Information

Typical Values	Per Primary Portion	Per Secondary Portion
Energy (kcal)	209.9	291.5
Fat (g)	4.6	6.4
Saturates (g)	0.8	1.1
Carbohydrate (g)	34.2	47.5
Protein (g)	10.2	14.2
NME Sugar (g)	0.4	0.5
NSP (g)	1.8	2.5
Vitamin A (µg)	26.6	36.9
Vitamin C (mg)	0.6	0.9
Zinc (mg)	2.3	3.2
Iron (mg)	2.5	3.4
Folate (µg)	26.6	36.9
Calcium (mg)	132.3	183.7
Sodium (mg)	394.3	547.6



For further information on the benefits of putting turkey on your menu and recipe inspiration, contact the Foodservice team on 0845 5194097 or go to www.bernardmatthewsfoodservice.co.uk