

CHICKEN MAYO GARLIC BREAD ROLL

Serves 4

INGREDIENTS

For the filling:

- 3 cups shredded chicken
- 1 cup mayonnaise
- $\frac{3}{4}$ cup cream cheese
- $\frac{3}{4}$ cup Peppadews, chopped
- Salt and pepper, to season

For the garlic bread roll:

- $\frac{1}{2}$ cup butter, melted
- 1 garlic clove, crushed
- $\frac{1}{4}$ cup parsley, chopped
- 12 slices SASKO Premium White Bread Slices
- 2 cups grated cheese

Serving suggestion:

Green salad

METHOD

1. Preheat the oven to 180°C and line a baking tray with baking paper.

For the filling:

2. Combine all the filling ingredients and set aside.

For the garlic bread roll:

1. Stir the crushed garlic and chopped parsley into the melted butter and set aside.
2. Remove crusts from the bread slices. **Chefs Tip: Crusts can be placed in a resealable bag and frozen to use for croutons.*
3. Lay the crustless slices of bread next to each other on a large piece of baking paper in a 4x3 formation with the sides overlapping. Use your finger to press the overlapping edges down firmly then roll over the whole shape with a rolling pin to seal the slices together.
4. Brush the surface with half the garlic butter, then sprinkle generously with the grated cheese and spread over the filling mixture.
5. Pick up the edge of the baking paper and use it to help you roll the bread with the filling inside.
6. Place on the prepared baking tray and brush with the remaining garlic butter.
7. Bake for 25-30 minutes, until golden brown and crisp.
8. Slice along the seams into 4 portions.
9. Plate with a green salad on the side and ENJOY!