



Chicken, lemon & herb sandwiches

Recipe adapted from donnahay.com.au Published, 2023

Traffic light category: **Green**

Serves: 24 small triangles

Ingredients

- 12 slices high fibre white bread
- 2 cups cooked skinless chicken, chopped
- $\frac{3}{4}$ cup reduced fat mayonnaise
- 2 tablespoons lemon juice
- 2 tablespoons basil leaves, finely shredded
- 2 tablespoons mint leaves, finely shredded
- Freshly ground black pepper to taste
- Reduced fat mayonnaise, extra, for spreading
- 2 tablespoons chives, finely chopped

Method

1. Place chicken, mayonnaise, lemon juice, basil, mint and pepper in a bowl, mix to combine
2. Place bread on a clean bench, divide chicken mixture over 6 slices, top with remaining slices
3. Place chopped chives into a shallow dish
4. Cut sandwiches into four triangles, spread one cut side of each triangle lightly with mayonnaise
5. Dip cut side into chives and serve.



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