

SENSELESS

RECIPES

CHRISTMAS LEFT OVER SANDWICH

with Sprout Slaw and Roasted Carrot Dip



Josh Katz

CHRISTMAS LEFT OVER SANDWICH

👤 Serves 1 ⌚ Cooks xx minutes

SENSE INGREDIENTS

SPROUT SLAW

60g mayonnaise
1 tbsp cider vinegar
1 tbsp lemon juice
160g Brussels sprouts,
shredded
1 small red onion,
thinly sliced
2 spring onions,
thinly sliced
1 baby Gem lettuce,
shredded
5g salt
1 tsp black pepper

ROASTED CARROT DIP

200g left-over
roasted carrots
1 garlic clove, minced
80g toasted walnuts,
finely chopped
1 tsp chilli flakes
1 tbsp chopped dill
1 tbsp olive oil
1 tbsp lemon juice
1 tsp grated lemon zest
2g salt
Black pepper

SANDWICH

120g cranberry sauce
800g sourdough or
ciabatta, cut into 8 slices
480g left-over roast
turkey, thinly sliced
200g left-over pork stuffing
Flaked salt & black pepper

SENSELESS INGREDIENTS

SPROUT SLAW

60g mayonnaise
1 tbsp cider vinegar
1 tbsp lemon juice
160g Brussels sprouts,
shredded
1 small red onion,
thinly sliced
2 spring onions,
thinly sliced
1 baby Gem lettuce,
shredded
8g salt (+)
1 tsp black pepper

ROASTED CARROT DIP

200g left-over
roasted carrots
1 garlic clove, minced
80g toasted walnuts,
finely chopped
1½ tsp chilli flakes (+)
1 tbsp chopped dill
1 tbsp olive oil
1 tbsp lemon juice
1 tsp grated lemon zest
3g salt (+)
Black pepper
1 tsp honey (+)

SANDWICH

160g cranberry sauce (-)
800g sourdough or
ciabatta, cut into 8 slices
400g left-over roast (+)
turkey, thinly sliced
280g left-over pork stuffing
Flaked salt & black pepper

METHOD

- 1 Combine the mayonnaise, cider vinegar and 1 tbsp lemon juice in a large bowl and whisk together to incorporate.
- 2 Add the Brussels sprouts, red onion, spring onions and baby gem to the mayonnaise dressing and mix through. Season to taste with salt & black pepper.
- 3 Crush the carrots in a bowl to a coarse chunky paste with the back of a fork, or pulse in a processor a few times, being careful not to blitz to a puree. Fold through the garlic, chopped walnuts, chilli flakes, dill, olive oil, the lemon juice and zest. Season to taste with salt & black pepper.
- 4 Distribute the cranberry sauce across evenly across the four slices of bread.
- 5 Spread the carrot dip across the base of the remaining four slices.
- 6 Add the turkey on top of the cranberry sauce, followed by the stuffing, lastly adding the coleslaw on top of the stuffing.
- 7 Return the slice with the carrot dip to the top of the sandwich and serve immediately.

