



Smoked Turkey Sandwich with Sweet Red Pepper Sage Mayonnaise



YIELD: 1 sandwich

INGREDIENTS

MEASUREMENTS

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Sweet Red Pepper Sage Mayonnaise	
Mayonnaise	¼ cup
SupHerb Farms Fresh Frozen Sweet Red Pepper Sage Paste	2 Tbsp
Sandwich	
Baguette	1 – 6” baguette
Smoked turkey breast	6 slices
Swiss cheese	3 slices
Lettuce	2 leaves
Tomato	3 slices
Salt and pepper	To taste

SWEET RED PEPPER SAGE MAYONNAISE PREPARATION

1. Blend the mayonnaise and SupHerb Farms Fresh Frozen Sweet Red Pepper Sage Paste in a small bowl. Mix well and set aside.

SANDWICH PREPARATION

1. Slice the baguette open.
2. Spread 1 tablespoon of mayonnaise on the inside of each baguette slice.
3. Layer turkey, cheese, lettuce and tomato on the bottom slice.
4. Season with salt and pepper.
5. Top with other baguette slice.

TO SERVE

Slice sandwich in half and serve.