

Bread Sushi

Ingredients

- 6 slices wholemeal bread
- 100g cooked chicken
- 3 tbsp. mayonnaise
- 2 leaves of iceberg lettuce
- 1 small carrot

Method

1. Shred the chicken into small pieces and mix with mayonnaise.
2. Cut the crusts from the bread and gently roll with a rolling pin
3. Cut lettuce into thin strips and grate the carrot.
4. To make the Bread Sushi, leave a 2cm gap at the top edge of the bread furthest away from you. Place thin layers of lettuce, grated carrot and chicken
5. From the top, roll up firmly, squeeze together and slice into three 'sushi' rounds.
6. Secure bread sushi with toothpick if preferred

This initially may be a difficult task for Junior Chef, which will require practice to perfect!

