

Smokey turkey and coleslaw sandwich

Jack Daniel's glazed turkey and coleslaw on warmed ciabatta bread



Serves 1

Method: Stove and Oven

1 small ciabatta loaf

1 medium sized turkey breast sliced

Mixed baby leaf salad

Coleslaw

4tbsp Jack Daniel's Smokey Sweet Barbecue Glaze

Prep:

Stir fry the sliced turkey breast until lightly golden and then stir in a generous amount of Jack Daniel's Smokey Sweet Barbecue Glaze until all the turkey is coated.

Cut the ciabatta loaf in half and heat in the oven at 200C/400F for 5 minutes.

Spread a layer of coleslaw on the bottom half of the ciabatta.

Add the glazed turkey and top with the mixed baby leaf salad.

Serve immediately.

Serve with a pot of Jack Daniel's Smokey Sweet Barbecue Glaze to dip.