



# BOXING DAY SANDWICH WITH REDEFINE PULLED BEEF

## INGREDIENTS

200g Redefine Pulled Beef, defrosted

30ml olive oil

Salt & pepper

200ml left-over gravy

4 ciabattas

50g home-made mulled  
wine cranberry chutney

20g rocket

4 slices vegan cheese

120g garlic mayonnaise, store bought

20g crispy onions



**YIELD**  
4 servings



**TIME**  
30 minutes



**DIFFICULTY**  
Medium

## PREPARATION

- 1. Cook the Redefine Pulled Beef:** Heat a large frying pan to a high heat. Add the oil to the pan and fry the Redefine Pulled Beef for approx. 8 minutes tossing regularly, until crispy ends form. Add the left-over gravy to the pan and coat the beef. Adjust seasoning if needed with salt & pepper.
- 2. Assembly:** Warm the ciabatta for 5 minutes in the oven. Once warmed, slice in half lengthwise, and add the garlic mayonnaise to the bottom slice, followed by rocket, cooked Pulled Beef mix, sliced vegan cheese. Finish off with cranberry chutney and the top half of the bread.

*Pro Tip!* After adding the cheese, why not try flashing under the grill until irresistibly oozy!