

Cheesy Appleslaw Baguettes

This tasty sandwich can be made using any hard cheese and is quick to make.



Dairy and Wheat. Mayonnaise may contain Egg

Equipment

Weighing scales	Sharp knife
Chopping board	Measuring spoons
Grater	Mixing spoon
Mixing bowl	Bread knife
Colander	Knife (for spreading)
Vegetable peeler	

Method

1. On a chopping board, grate the cheese and place in a mixing bowl.
2. Wash, peel and core the apples. Then grate and add to the cheese.
3. Wash and chop the spring onions and add to the cheese and apple.
4. Add the mayonnaise to the mixing bowl and stir together all the ingredients.
5. Cut each large baguette into five pieces (or your small baguette in half).
6. Slice each piece of bread open. Spread with the mixture.

Ingredients

Serves 4

100g grated hard cheese (Cheddar, Double Gloucester, Red Leicester, etc)

1 apple

4 spring onions

2 x 15ml spoon reduced-fat mayonnaise

4 small baguette rolls

Serves 10

250g grated hard cheese (Cheddar, Double Gloucester, Red Leicester, etc)

3 apples

1 bunch spring onions (approx 100g)

5 x 15ml spoons reduced-fat mayonnaise

2 large baguette loaves

Top tip

If you are making this with younger children, the spring onions can be cut up into a cup using scissors.

Something to try next time

Try using different hard cheeses and a variety of apples to see how this changes the flavour of the sandwich.

