

GOAT'S CHEESE & VINE TOMATO SANDWICH



You can't really go wrong with a cheese sandwich - the only real question is which cheese and chutney combination are you going to experiment with? We love the tart flavours of goat's cheese married with the sweet and spicy notes of our Premium Mango Chutney.

Serves 2
 Prep 15 mins
 Medium
 Vegetarian
 Vegan

INGREDIENTS

- 4 slices wholemeal bread
- 8g unsalted butter
- 6g baby kale Leaves
- 15g baby spinach leaves
- 70g vine tomato, (approx. 10 slices) drained on kitchen roll
- 90g goat's cheese (approx. 12 slices)
- 60g Geeta's Premium Onion Chutney
- 20g mayonnaise

METHOD

1. Spread butter and mayonnaise onto both slices for each sandwich
2. Add a dollop of Geeta's Onion Chutney to the bottom slice and spread over
3. Then layer your sandwich with goat's cheese, vine tomatoes, and baby spinach and kale leaves.

USED IN THIS RECIPE



ADD TO BASKET

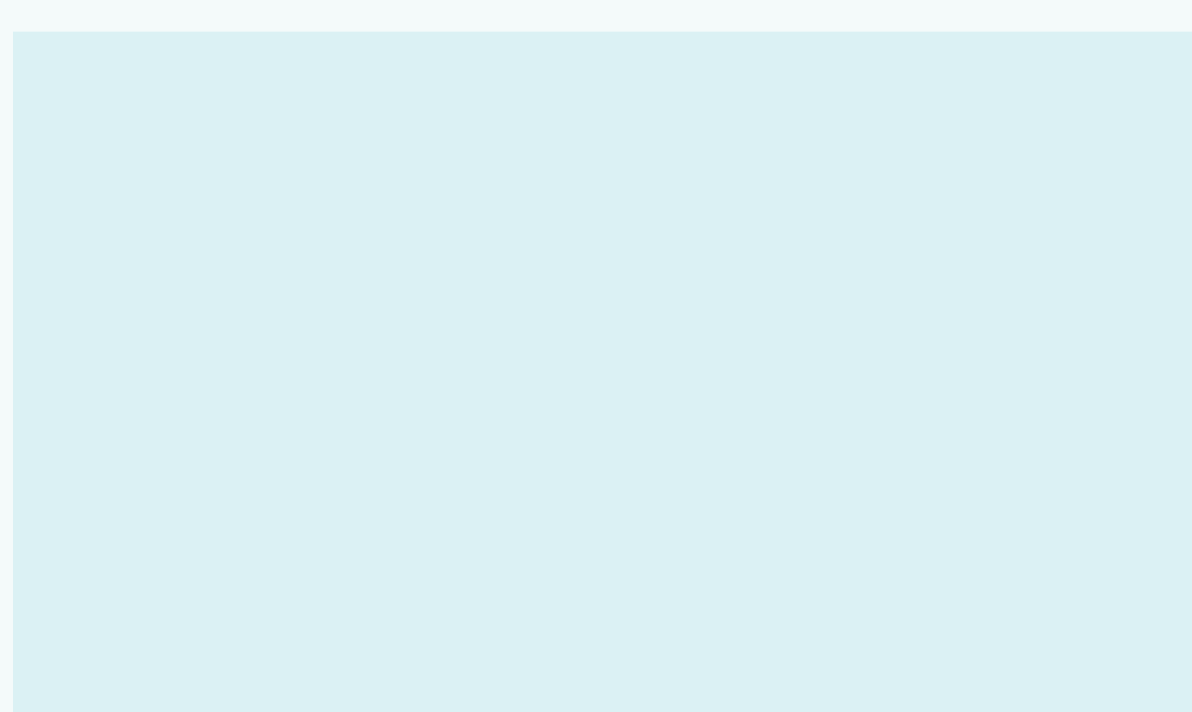
PREMIUM ONION CHUTNEY

Exotic and tangy chutney made with onions and spices.

EXPERIMENT WITH YOUR FAVOURITE CHEESE

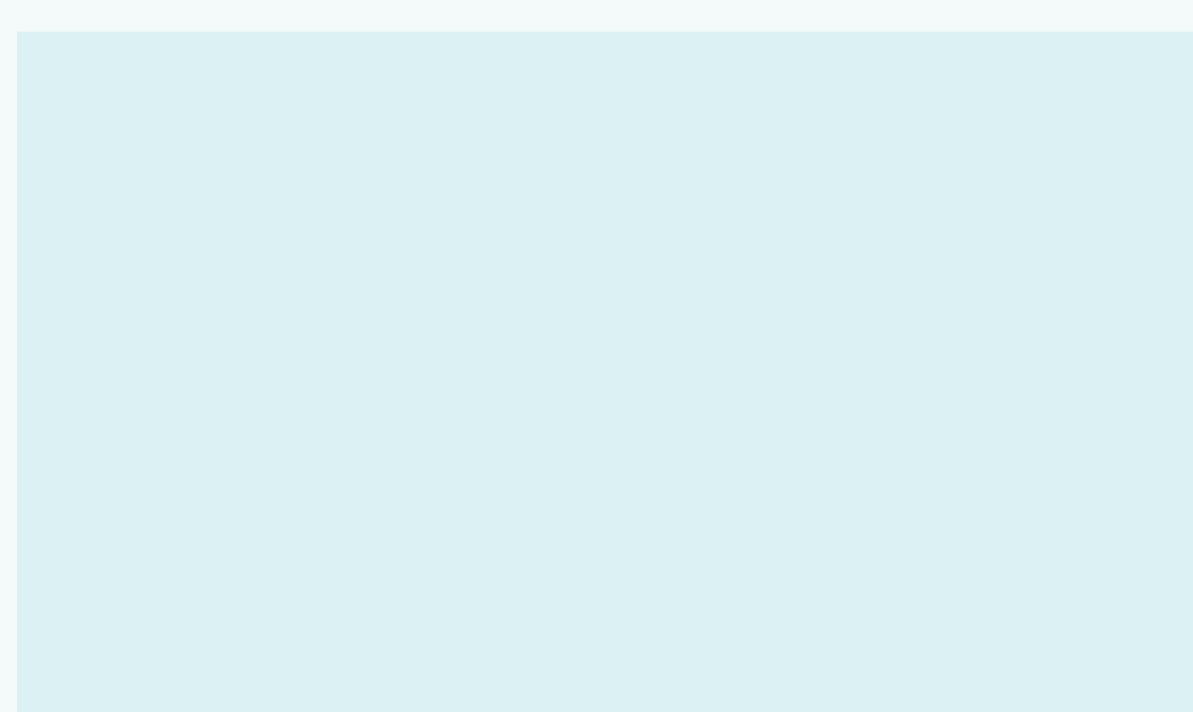
Our Premium Onion Chutney is delicious with goat's cheese but you can also swap the cheese for your favourite such as mature Cheddar or red Leicester. Or try the same sandwich with a different chutney – our Premium Tamarind or Mango chutneys are a great accompaniment to goat's cheese.

YOU MAY ALSO LIKE



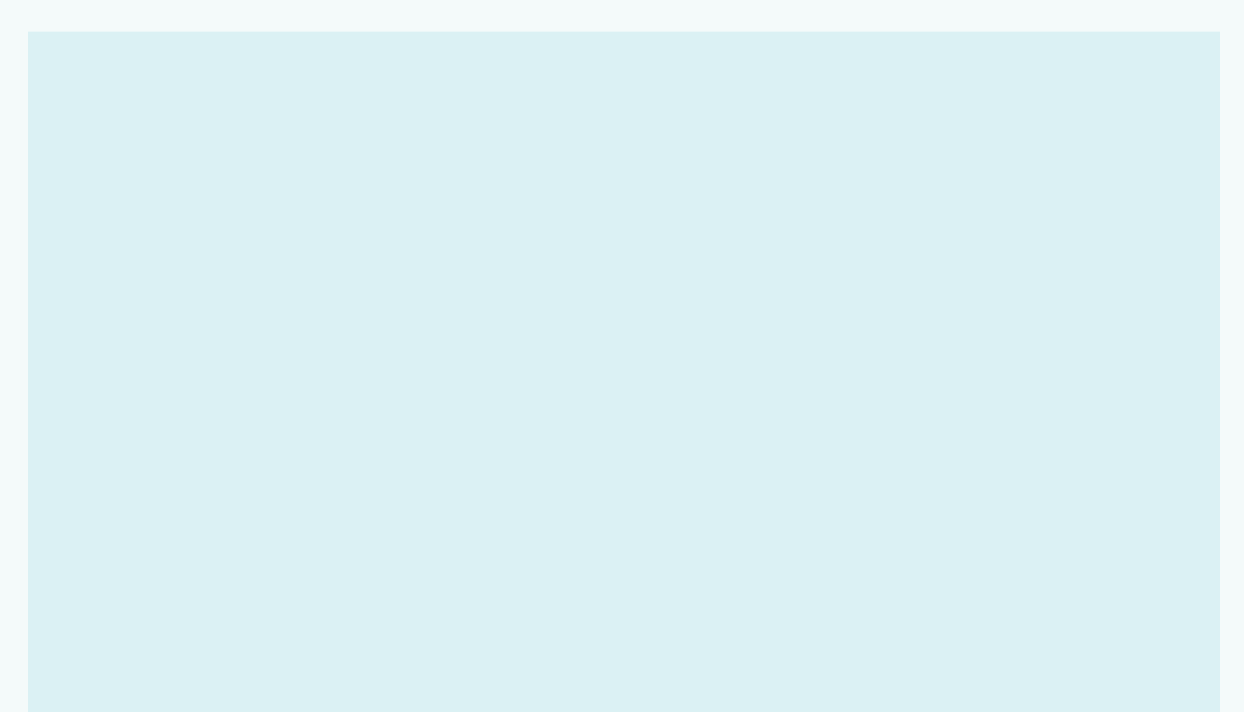
CHUNKY VEG CIABATTAS WITH GEETA'S LIME & CHILLI...

Enjoy delicious vegetables and caramelised onions served on a toasted Ciabatta or your favourite buttered crusty roll.



PULLED PORK NAANWICH

Pulled pork is the ultimate street food and evokes thoughts of summer BBQs. This is a great recipe to plan ahead for a weekend get together.



CHEESE & ONION CHUTNEY TOASTIE

Nothing beats the oozy melted cheese and sweet onion chutney flavours of a toastie done right!

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