

Now you can make your own Super Club Sandwich



SUPER CLUB

Our all-time best-seller – a classic!

2 slices of good, fresh, unbuttered brown or granary bread.

A cup of roasted chicken breast

Half a teaspoon of creamy Dijon mustard

5 rashers of grilled streaky bacon

4 slices of vine-ripened tomato

A tablespoon of mayonnaise

Sea salt and coarse-ground black pepper

A handful of fresh mixed lettuce leaves
(We use iceberg, frisee and lollo rosso.)

PREPARING THE FILLING

1. We love streaky bacon, smoked over oak and beech wood, cut 2mm thick and grilled. Grill your rashers for about 8 minutes. (Your kitchen will smell great.) Set them aside on a clean paper towel.

2. Stick to free-range or organic chicken. You can use freshly roasted chicken breasts, or tear your favourite bits from a whole bird.

3. Cut four slices of tomato. For total Pret authenticity, measure the slices to exactly 5mm. Every one of our shop kitchens has an expensive, custom-made slicer for this. (You can use a serrated knife).

4. Stir the mustard into the mayonnaise with a fork. (If you're not keen on mustard, leave this bit out.)

MAKING THE SANDWICH

1. Spread the mustard mayonnaise over the bottom slice of bread.

2. Season with salt and pepper.

3. Arrange the bite-sized bits of chicken right to the edges of the bread. (We call this 'picture perfect'.)

4. Arrange the bacon on top of the chicken.

5. Add the slices of tomato.

6. Cover with the mixed lettuce.

7. Top with the second slice of bread and cut the sandwich in half diagonally with a sharp knife.



PASSIONATE ABOUT FOOD