



Smoked Chicken Sandwich with Balsamic Peaches and Basil

INGREDIENTS *(Serves 4)*

8 thick slices fresh bread
Butter or olive based spread
4 plum tomatoes
Handful of mixed leaves
2 peaches, stones removed and thinly sliced
Balsamic vinegar to dress
2 - 3 slices of smoked chicken per person
Small bunch of fresh basil, torn

METHOD

- Spread the bread thinly with butter or olive based spread.
- Slice the tomatoes and toss in a bowl with the salad leaves, half of the sliced peaches and a dash of balsamic vinegar.
- Arrange on 4 slices of bread and top with the smoked chicken and the torn basil.
- Add the remaining peaches and top with the bread.



Rannoch Smokery is a dedicated meat and game smoker, passionate about quality and producing the best smoked meats in the country from the hills surrounding Kinloch Rannoch in Scotland. To date our products have accumulated 18 Great Taste Awards from the Guild of Fine Food Retailers, which is the seal of real quality in speciality food and drink.

To find out more about our range of products and source some fantastic recipes log on to www.rannochsmokery.co.uk.