



STUFFED HAM/CHEESE/OLIVE BUN

Rob Murgatroyd

INGREDIENTS

5 MINUTES 1 SERVINGS

Bread Bun
Slice of cheese
Slice Of Ham
Olives
Chilli/Herbs/Garlic ground.
Lettuce
Sauces

All of my ingredients were bought on the move.

So any bread bun can be used, but if you can't fit the base in the toaster, put it under the grill with the top and toast for 1 minute on one side, and flip it for a minute on the other.

TAGS

#bread #bun #cheap #cheese #chilli #easy #food #ham #ontherun #quick #street #urban



1

Take a pre-sliced white or brown bread bun [I used Warburtons for this] Take the bottom and slip it into the toaster, you'll see why soon.



2

Now with the top, using your thumbs press the bread down to form a 'bowl' shape in the top part of the bun. This is the base for everything you'll be adding.



3

Start off by laying a slice of cut ham into the bun.





4

From here add your olives into the mix, this part however is down to preference, so any filling you desire can be added.



5

Take a slice of cheese, and cut one part into small chunks and keep the other half whole.



6

From here were going to sprinkle the smaller cut pieces over the olives or filling of your choice.



7

After that's out the way, I like to cover mine with ground chilli, garlic and mixed herbs, but again, you can add anything here that you prefer. The fun of cooking is making something your own.



9

After the first minute is up, pull out your bun and it should look similar to this. Make sure you only toast the one side, and not the top, you want that to stay as lightly toasted as possible.



10

From here, take another slice of ham and place on top of the filling, and then place the slice of cheese you cut earlier on top of this to seal the deal. At this point, place it back under the grill for a further 1 minute.





11

When your minute is up, you'll have something that looks similar to this. We're nearly there!



12

At this point your bun base should have popped from the toaster, and you're ready to fill! I normally fill mine with some lettuce and sweet chilli sauce, but that side is up to you!



13

Once finished your masterpiece will look similar to this. Enjoy!

