

CHILLI BEAN TOASTIES



 Makes 4 toasties

 Prep Time 5 mins

 Cook Time 5-10 mins

 Easy As



INGREDIENTS

- 8 thick slices of wholegrain sour dough bread
- 420g can **Wattie's Mild Chilli Beans**
- 12 slices salami
- 1 medium tomato, diced
- ½ small red onion, thinly sliced
- 1 cup grated low fat cheddar cheese

METHOD

1. Spoon **Wattie's Mild Chilli Beans*** onto 4 slices of bread. Top with salami, tomato, red onion and grated cheese. Place a slice of bread on top.
2. Brush a frying pan or griddle pan with a little oil. Place the sandwiches in the pan. Cook over a medium low heat, turning once until the sandwiches are golden and filling hot. Alternatively heat a sandwich press. Brush the sandwich

tops with a little oil and cook until the toasties are golden and filling hot.

TIPS

- Use your favourite bread for the toasties.

SWITCH IT UP

Chilli bean and pesto:

- Spread 2 slices of bread with **Mediterranean Basil Pesto Chunky Dip**. Spoon on **Wattie's Mild Chilli Beans** and top with diced tomato and red onion. Top with a slice of bread.

Chilli Bean, Haloumi and Spinach:

- Place slices of Haloumi on 2 slices of bread. Spoon on **Wattie's Mild Chilli Beans** and top with baby spinach leaves. Top with a slice of bread.