



## Toasted Baguette with Mustard Meat Filling

**Servings:** 2

**Prep Time:** 15min

**Cook Time:** 30min

### Ingredients

- Frozen potato wedges
- 2-pack Seeded Baguettes (or 2 x 2-pack Sub Sandwich Rolls)
- 8 slices cold pressed sliced tongue, roughly chopped (find at the Deli counter)
- 60 ml Sweet Mustard Sauce
- 30 ml Smooth Mayonnaise
- Tomato pesto

### Directions

1. Bake a suitable amount of frozen potato wedges as per on-pack instructions. Set aside on a warmer tray. Increase the oven setting to Grill with the shelf one above centre.
2. Cut each baguette in half lengthwise and toast them briefly on both sides until crisp and lightly browned. Combine the chopped tongue, mustard sauce and mayonnaise in a bowl.
3. As soon as the baguettes are toasted, put them together again, generously filled with the creamy tongue mixture. Serve immediately on a warm plate with a swirl of tomato pesto alongside, and a small ramekin dish filled with potato wedges.