

ARCHIVED RECIPES

CURRIED SUBMARINE

Ingredients:

- 1 Gardenia Focaccia
- 150g chicken sausage (cubed)
- 150g sweet potato (peeled and cubed)
- 1 onion (cubed)
- 2 tbsp curry powder
- 2 tbsp butter
- 1 tbsp lemon juice
- 1 cucumber (medium, thinly sliced)
- 2 tomatoes (thinly sliced)
- Salt and pepper
- Ketchup and mustard

**Cooking Method:**

1. In a non-stick pan, stir-fry onion and sweet potato in butter for 3 to 4 minutes over medm heat. Add in curry powder and sausages and continue cooking.
2. Incorporate a few tablespoons of water and cover the pan to steam and simmer till sweet potatoes are tender.
3. Season with lemon juice, salt and pepper to taste. The result should be "dry". Leave to cool.
4. Halve focaccia lengthwise and spread sliced surfaces with ketchup and mustard to taste.
5. Line the bottom half with cucumber and tomatoes. Add on the curried filling.
6. Cover with remaining half focaccia and slice neatly into desired number of portions.