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QUICK CHICKEN TURKEY FINGER SANDWICHES  
RECIPE

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**COOK TIME** 10 mins  
**PREP TIME** 30 mins  
**SERVES** 6 x

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## INGREDIENTS

- 4 cups (500 g) cooked chicken or turkey
- 1 jar (220 g) MasterFoods™ Tartare Sauce
- 1 cup (115 g) Walnuts
- 2 loaves white block bread sliced lengthways

## METHOD

1. Take a loaf of sliced bread and cut them lengthways into long slices.
2. Mix the leftover chicken or turkey in a food processor, on pulse only, with MasterFoods™ Tartare Sauce and walnuts. If using fresh chicken or turkey, poach in boiling water for 10 minutes prior to pulsing. Pulse until thick and well mixed.
3. Place a spoonful on one slice of bread and spread evenly. Place a slice of bread on top and slice the crusts off.
4. Cut finger sandwiches to 2 cm wide. Place the sandwiches down on a platter and serve. These are perfect for serving at parties or a day at the beach.

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