

Less than 15 minutes

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Cheesy Chicken-mayo Burgers



Makes 6

### Ingredients

- ½ (about 450g) rotisserie chicken, shredded
- ½ cup (125ml) mayonnaise
- ¼ red onion, finely diced
- Handful parsley, chopped
- 6 mini hamburger rolls, cut in half
- 6 LANCEWOOD® Cheddar Cheese Slices
- 6 Butter lettuce

### Method

1. Combine chicken, mayonnaise, onion and parsley.
2. Top each burger-roll half with a cheese slice and 3 Tbsp (45ml) chicken-mayo mixture and butter lettuce.
3. Repeat with remaining burger buns.
4. Close the roll and enjoy.

Cheesy Ham Quesadillas



Makes 12

### Ingredients

- 3 Tbsp (45ml) LANCEWOOD® Medium Fat Sweet Chilli Cream Cheese
- 1 packet (6) tortilla wraps
- 1 packet (150g) smoked shaved ham

- 1 packet (175g) LANCEWOOD® Cheddar Cheese Slices

#### Method

1. Spread cream cheese evenly onto 3 tortilla wraps.
2. Divide ham among the wraps.
3. Top each with 2 cheese slices.
4. Close with remaining 3 tortilla wraps.
5. Toast in a pan over medium heat for 2 minutes per side.
6. Cut each wrap into quarters to serve.

#### BLT Waffle Sarmies



Makes 4

#### Ingredients

- 1 packet (2s) dessert waffles, toasted and cut into quarters
- 8 Tbsp (120ml) mayonnaise
- 4 LANCEWOOD® Cheddar Cheese Slices
- 4 shaved smoked ham slices
- Tomato slices, for serving
- Butter lettuce, for serving

#### Method

1. Spread each waffle quarter with 1 Tbsp (15ml) mayonnaise.
2. Top 4 quarters each with 1 cheese slice, 2 slices shaved smoked ham, 2 slices tomato and butter lettuce.
3. Close with remaining waffle quarters.

For more information about LANCEWOOD®, visit [lancewood.co.za](https://lancewood.co.za)

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