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Make sandwiches fun again!



How does it work?

This is the about section for the Subify sandwich filling recipe website. This is more information describing the website in more detail.

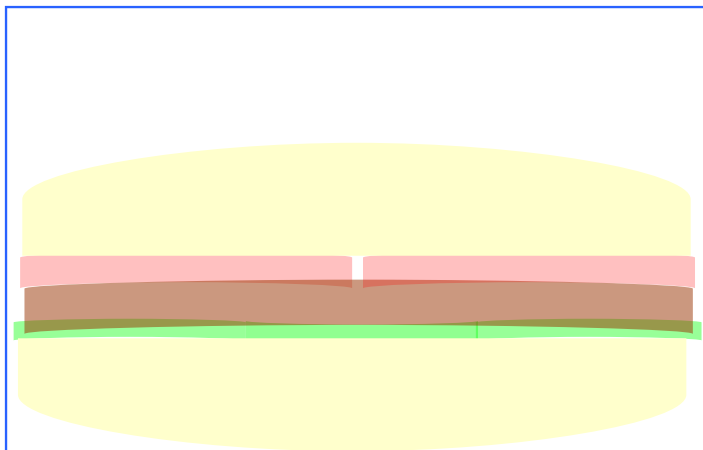
Footer information

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Recipes

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Chicken burger



Chicken burger



Main Ingredient:

Chicken

Vegetarian:

No

Description:

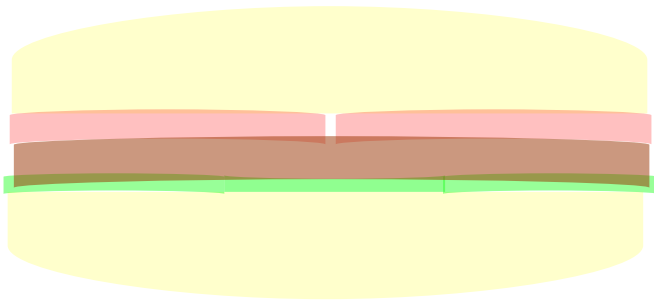
This is a recipe for a chicken burger. It is a lovely burger etc etc.

[See full recipe details](#)



Chicken Burger

By username



This is the description for the mock up recipe.

Main ingredient: Chicken

Vegetarian: No

Serves: 2

Total time: 10-30 mins

Allergens: None

Ingredients

Bread

Chicken breast

Lettuce

Cheese

Tomatoes

Method

1. Fry chicken breast whole.
2. Once cooked, slice the chicken length ways into 4 long slices.
3. Slice some tomatoes and cut lettuce small enough to fit in the bun without poking out too much.
4. Grate cheese.
5. Assemble the burger, from top down: tomatoes, chicken, cheese, lettuce.

Edit

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Add Recipe

Recipe name

Username

Description

Upload recipe image

Main Ingredient

Vegetarian



Portion size

Total time to prepare and cook

Ingredients



Allergens



Method

Submit



Add Ingredient

Ingredient name

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Add Allergen

Allergen name

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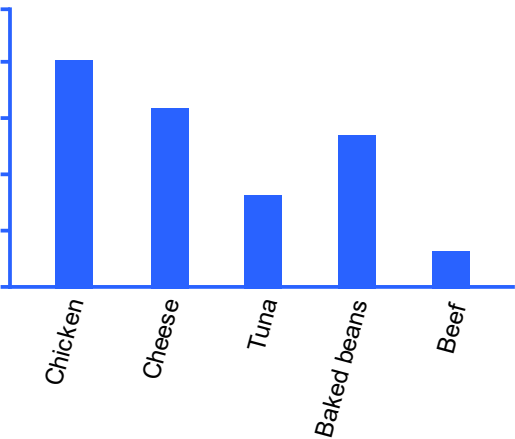


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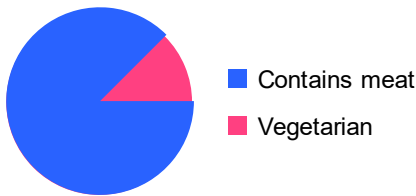
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- 1. Chicken burger - 34 upvotes
- 2. Beef burger - 32 upvotes
- 3. Cheese and beans - 28 upvotes
- 4. Tuna mayo - 23 upvotes
- 5. Cheese and tomato - 15 upvotes

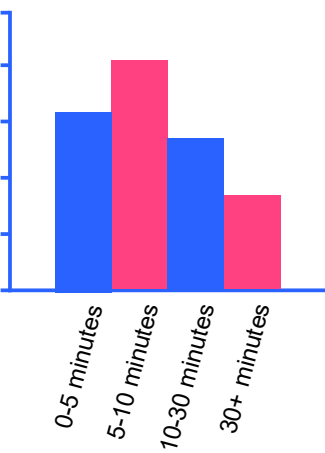
Main Ingredients



Meat vs Vegetarian



Total time to prepare and cook



Data taken from all 23 of our recipes.



Edit Recipe

Recipe name

Username

Description

Upload recipe image

Main Ingredient

Vegetarian



Portion size

Total time to prepare and cook

Ingredients



Allergens



Method

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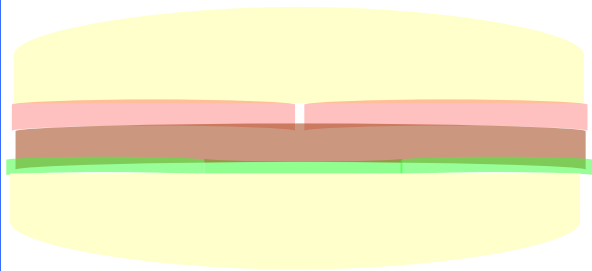
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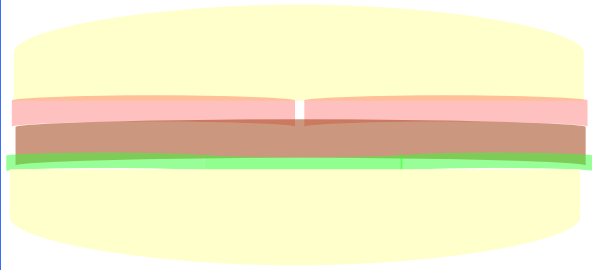


Recipes

Filter



Chicken burger



Cheese and tomato



Cheesy beans on toast

Description
This is a recipe for cheesy beans. It's so nice on toast etc etc.

Main Ingredient:
Baked beans

Vegetarian:
Yes

[See full recipe details](#)

BBQ sauce sandwich

Description:
This is a recipe for a BBQ sauce sandwich. It is a lovely sandwich etc etc.

Main Ingredient:
BBQ sauce

Vegetarain:
Yes

[See full recipe details](#)

Chicken Burger

By username

Description: This is the description for the mock up recipe. It's such an interesting description that you're still reading it.

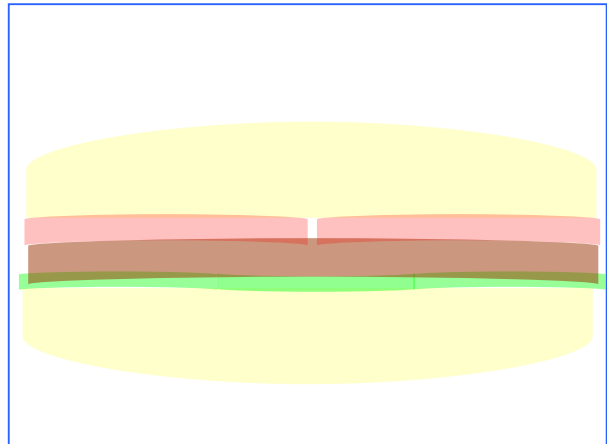
Main Ingredient: Chicken

Vegetarian: No

Serves: 2

Total time: 10-30 minutes

Allergens: None



Ingredients

Bread
Chicken breast
Lettuce
Cheese
Tomatoes

Method

1. Fry chicken breast whole.
2. Once cooked, slice the chicken length ways into 4 long slices.
3. Slice some tomatoes and cut lettuce small enough to fit in the bun without poking out too much.
4. Grate cheese.
5. Assemble the burger, in any order except chicken being on top.

Edit

Delete



Add Recipe

Recipe name

Username

Description

Upload recipe image

Main Ingredient

Vegetarian



Portion size

Total time to prepare and cook

Ingredients



Allergens



Method

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Add Ingredient

Ingredient name

Submit



Add Allergen

Allergen name

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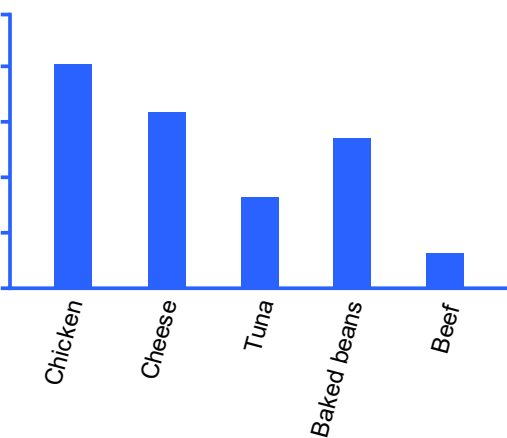


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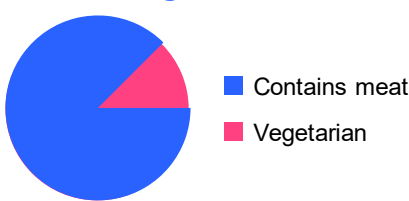
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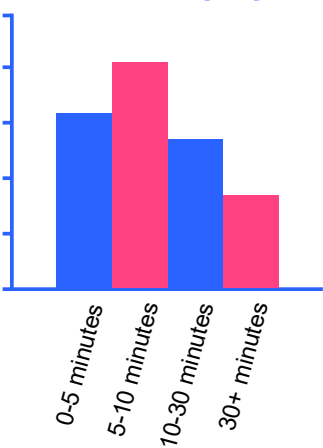
Main Ingredients



Meat vs Vegetarian



Total time to prepare and cook



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Main Ingredient

Vegetarian



Portion size

Total time to prepare and cook

Ingredients



Allergens



Method

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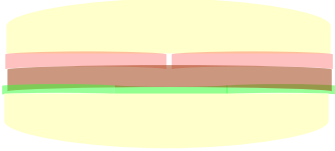


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Recipes

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Chicken burger

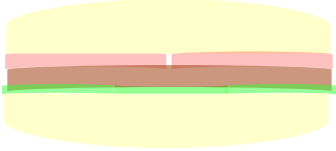
Cheesy beans on toast

Description:
This is a recipe for cheesy beans. It's so nice on toast etc etc.

Main Ingredient:
Baked beans

Vegetarian:
Yes

[See full recipe details](#)



Beef burger

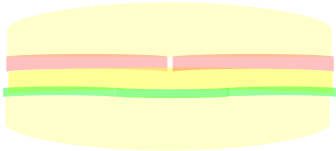
BBQ sauce sandwich

Description:
This is a recipe for a BBQ sauce sandwich. It is a lovely sandwich etc etc.

Main Ingredient:
BBQ sauce

Vegetarian:
Yes

[See full recipe details](#)



Cheese and tomato

Tuna mayo

Description:
This is a recipe for tuna mayonaise. It's such a lovely sandwich etc etc.

Main Ingredient:
Tuna

Vegetarian:
No

[See full recipe details](#)

Chicken Burger

By username

Description: This is the description for the chicken burger recipe. And it's such an interesting description that you're still reading it.

Main Ingredient: Chicken

Vegetarian: No

Serves: 2

Total time: 10-30 minutes

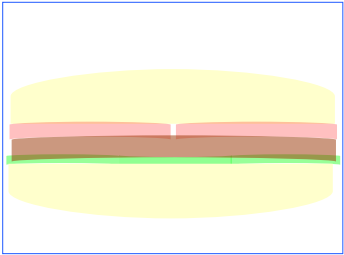
Allergens: None

Ingredients

Bread
Chicken breast
Lettuce
Cheese
Tomatoes

Method

1. Fry chicken breast whole.
2. Once cooked, slice the chicken length ways into 4 long slices.
3. Slice some tomatoes and cut lettuce small enough to fit in the bun without poking out too much.
4. Grate cheese.
5. Assemble the burger, in any order except chicken being on top.



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Ingredient name

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Allergen name

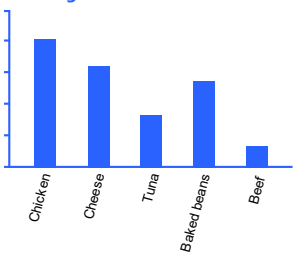
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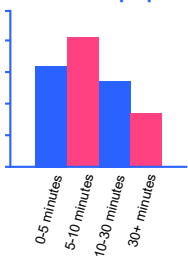
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