**On the Ball**

 **Football and Baguette**

 **Ingredients**

 **Chicken Salad Baguette**

**1 spring onion, sliced**

**3 tbsp sweetcorn**

**2 small cooked chicken breasts, diced**

**2 small baguettes**

**A little butter or margarine**

**A few soft lettuce leaves**

**Pitted black olives**

**Red pepper**

 **Football Sandwich**

**Round crusty bread roll**

**Margarine or butter**

**Lettuce**

**Cheese slices**

**Sliced tomato**

**Sliced cucumber**

**Got everything you need?**

**Then let’s get cooking!**

 **Football Boot Baguette**

1. **Put the mayonnaise, onion, sweetcorn and chicken into a bowl. Mix and season well.**
2. **Slice the baguette in half lengthwise. Lightly butter both sides.**
3. **Arrange some lettuce on the cut side of the bottom baguette and spread with the chicken mixture, then put the top on and lightly press down.**
4. **Place the baguettes on halved black olives to represent the studs of the football boots and thinly slice some of the olives to use as eyelets.**
5. **Place thin slices and circles of red pepper on top of the baguettes to represent the laces.**

 **Football Sandwich**

1. **Cut the roll in half and spread with margarine or butter.**
2. **Arrange some lettuce leaves over the bottom half of the sandwich and then layer up with slices of cheese, tomato and cucumber.**
3. **Cut out stars from the cheese slices and stick these onto the top of the bun.**