

#CREATE A STIR WITH NOLA'S
MANGO ATCHAR
MAYO KOTA

Nola takes a street classic and gives it a creamy twist.



NOLA®

INGREDIENTS

(Serves 1 - 2)

Quarter loaf of bread
(cut in kota way)

½ cup **Nola Original
Mayonnaise**

2 tbsp mango atchar or
to taste

1 cup hot fried chips

Salt and vinegar to taste

3 slices of cheese

2 fried Russians, sliced
into thick discs

METHOD

Using a knife, hollow out the quartered bread, keep the scooped out bread and set aside. Mix the atchar and **Nola Original Mayonnaise** together and spread it over the bread evenly.

Season the chips with salt and vinegar, place these over the atchar/**Nola Original Mayonnaise** spread. Place the cheese slice(s) over the chips and top with the Russian slices. Spread the remaining **Nola Original Mayonnaise** over the scooped out bread and top the kota with the bread. Serve immediately.

