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RubyClub Sandwich · •

The RubyClub Sandwich is a classic sandwich made with layers of ham, turkey, bacon, lettuce, tomato, and mayonnaise. It is a popular choice for lunch or a quick meal on the go. The sandwich is typically served with a side of fries or chips.

| Recipe Type: Standard | Prep Time: 10 mins |
|-------------------------|-----------------------|
| Cook Time: N/A | Total Time: 10 mins |
| Recipe Yield: 500 grams | Number of Servings: 2 |
| Serving Size: 250 g | |

Ingredients

| 100 g | Ham |
|-------|---------|
| 100 g | Turkey |
| 50 g | bacon |
| 50 g | lettuce |
| 50 g | Tomato |

Directions

Step 1



Toast the bread slices.

Prep Time: 2 mins

Cook Time: 0 mins

Step 2

Spreading

Spread mayonnaise on one side of each bread slice.

Prep Time: 1 mins

Cook Time: 0 mins

Step 3

Layering

Layer ham, turkey, bacon, lettuce, and tomato on one bread slice.

Prep Time: 3 mins

Cook Time: 0 mins

Step 4

Topping

Top with the second bread slice.

Prep Time: 1 mins

Cook Time: 0 mins

Step 5

Cutting

Cut the sandwich in half diagonally.

Prep Time: 1 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 450 kcal

Fat: 20 g

Protein: 30 g

Carbohydrates: 35 g

Nutrition Facts

Proteins

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|----------|-------|------------------------------|--------------------------------|
| Protein | 30 g | 176.47% | 176.47% |

Carbohydrates

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|---------------|-------|------------------------------|--------------------------------|
| Carbohydrates | 35 g | 63.64% | 70% |
| Fibers | 4 g | 10.53% | 16% |
| Sugars | 5 g | N/A | N/A |
| Lactose | 0 g | N/A | N/A |

Fats

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|---------------------|-------|------------------------------|--------------------------------|
| Monounsaturated Fat | 6 g | N/A | N/A |
| Saturated Fat | 4 g | 18.18% | 23.53% |
| Fat | 20 g | 71.43% | 80% |
| Cholesterol | 60 mg | N/A | N/A |

Vitamins

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|-------------|--------|------------------------------|--------------------------------|
| Vitamin A | 10 iu | 1.11% | 1.43% |
| Vitamin C | 15 mg | 16.67% | 20% |
| Vitamin B6 | 20 mg | 1538.46% | 1538.46% |
| Vitamin B12 | 25 mcg | 1041.67% | 1041.67% |
| Vitamin E | 6 mg | 40% | 40% |
| Vitamin D | 0 mcg | 0% | 0% |

Minerals

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|-----------|---------|------------------------------|--------------------------------|
| Sodium | 1000 mg | 43.48% | 43.48% |
| Calcium | 10 mg | 1% | 1% |
| Iron | 15 mg | 187.5% | 83.33% |
| Potassium | 10 mg | 0.29% | 0.38% |
| Zinc | 15 mg | 136.36% | 187.5% |
| Selenium | 20 mcg | 36.36% | 36.36% |



Seasonality

Fall

| Kitchen Tools |
|---|
| Slow Cooker Blender |
| Nutritional Content |
| Low Calorie |
| Cuisines |
| Italian |
| Diet |
| Anti-Inflammatory Diet Mediterranean Diet |
| Course |
| Main Dishes Side Dishes Snacks |
| Cultural |
| Chinese New Year Diwali Easter |
| Cost |
| Under \$10 |
| Demographics |
| Kids Friendly Teen Friendly Lactation Friendly Allergy Friendly |
| Diabetic Friendly Heart Healthy |
| Meal Type |
| Lunch Dinner Snack |
| Difficulty Level |
| Easy |
| |

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