

Egg Sandwiches Three Ways



Preparation time: 10 mins

Serves: 2 people

User Rating: ★★★★★

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Categories: Lunch Recipes, Vegetarian



Ingredients

Sandwich 1:

- 3 boiled eggs
- 1 tbsp mayonnaise
- 1 tbsp chopped basil
- 1 tsp grated lemon rind
- 1 baguette
- handful of baby rocket leaves

Sandwich 2:

- 3 boiled eggs
- 1 tbsp sweet chili sauce
- 1 tbsp chopped fresh coriander
- wholegrain bread
- light cream cheese
- 1 sliced tomato

Sandwich 3:

- 3 boiled eggs
- 1 tbsp mayonnaise
- 2 tbsp chopped semi dried tomatoes
- 2 tsp baby capers
- wholemeal bread
- handful of shredded iceberg lettuce

Method

Sandwich 1:

1. Chop the boiled eggs and mix with the mayonnaise, chopped basil and the finely grated lemon rind.
2. Season the egg mix to taste and fill the baguette followed by the baby rocket leaves to serve.

Sandwich 2:

1. Chop the boiled eggs and mix with the sweet chilli sauce and fresh coriander.
2. Serve on a wholegrain bread spread with light cream cheese, and sliced tomato.

Sandwich 3:

1. Chop the boiled eggs and mix them with the mayonnaise, chopped semi dried tomatoes and the baby capers.
2. Spread the mixture over the wholemeal bread and top with shredded lettuce to serve.