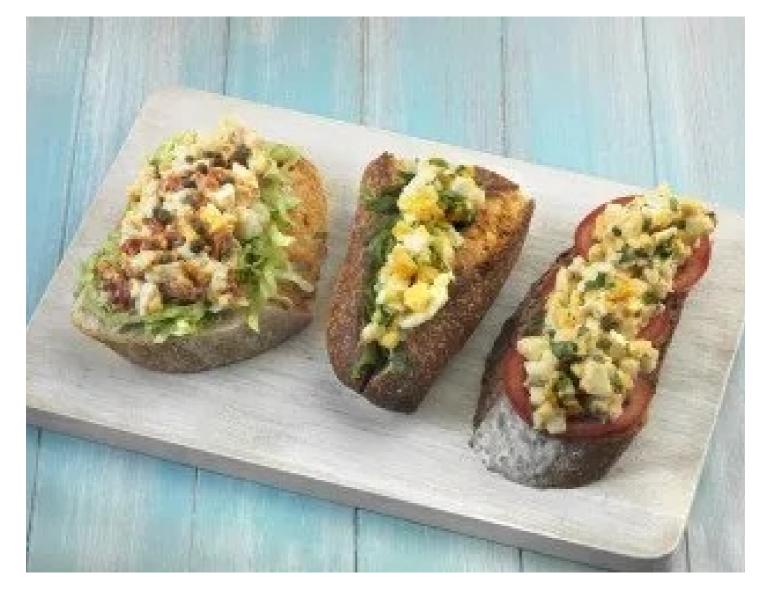
Egg Sandwiches Three Ways



Preparation time:	10 mins
Serves:	2 people
User Rating:	★★★★☆

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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.