

Curried Egg Sandwich

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4 Servings



succeed easily

up to 15 Min.



ingredients:

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- 4 Portion Eggs (hard boiled)
- 50 g Iceberg Lettuce (finely shredded)
- 15 g Coriander Leaves (chopped)
- 1 tsp Curry Powder
- 2 tbsp Dr. Oetker FunFoods Mayonnaise Veg
- 4 Slices Bread
- 2 Portion Cheese Slices
- 1 tsp Tomato Ketchup
- 4 Pieces Cherry Tomatoes
- 1 tsp Chilli Powder

- 1 Take the boiled eggs and chop them up finely.
- 2 Take these chopped eggs in a mixing bowl, add shredded lettuce, chopped coriander, 1 tsp curry powder & 2 tbsp veg mayonnaise. Mix all till you get a consistent creamy mixture filling for the sandwich.
- 3 Take the bread slices, spread the veg mayonnaise on the slices and use the filling, top with the cheese slices.
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- 5 Serve with ketchup, cherry tomato & sprinkle with some red chilli powder.