

EGG SALAD SANDWICH

Serving 1

Ingredients

- 3 slices of bread of whole wheat
- 2 boiled eggs (shelled), cut into chunks
- ½ cup of **TAMPICO DIP**
- 1 teaspoon of Worcestershire sauce
- Garlic powder to taste
- 20 grams Baby Spinach
- ½ oz. of olive oil
- Ground black pepper
- 2 teaspoon Dijon mustard
- 2 pieces of **Aquamar Surimir Sricks** in cubes
(leave 2 cubes for decorate the sandwich)
- 2 pieces of Surimi
- 2 coriander leaves
- 2 Chopsticks



Instructions:

1. Prepare the salad: Mix **Aquamar Surimi Sticks**, **TAMPICO DIP**, egg, Worcestershire sauce and garlic.
2. In a bowl, mix the baby spinach with the olive oil and ground black pepper.
3. Toast the three slices of whole wheat bread.
4. Assembling the sandwich: place a slice of toast on the plate and add mustard.
5. Cover with the half of the spinaches and fill with half of the prepared salad.
6. Place the 2nd slice of toast and add of mustard, place the spinaches and fill with the prepared salad.
7. Place the third slice of bread to finish the Sandwich and place a toothpick in the center, to be able to cut it in half.
8. To decorate, place a piece of **Aquamar Surimi Stick** on the toothpick and cilantro leaves.

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