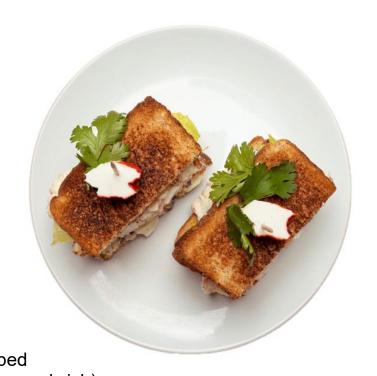
EGG SALAD SANDWICH

Serving 1

Ingredients

3 slices of whole wheat bread
2 peeled hard-boiled eggs, chopped
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 sticks of **Aquamar Surimi Sticks**, cubed
(leave 2 cubes to decorate the top of the sandwich)



Instructions:

Cilantro for garnish

2 toothpicks

- 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. Place half of the dressed spinach and half of the egg salad on toast.
- 6. Place another slice of toast on top with remaining spinach and egg 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 if desired
- 8. To decorate, place a piece of Aquamar Surimi Stick and cilantro leaves on each toothpick.