

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)
Cilantro for garnish
2 toothpicks



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. 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.

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