Rajma Aloo Cutlet Sandwich Recipe / No Cheese Sandwich



Rajma aloo cutlet sandwich makes a wonderful breakfast. This protein rich, heart healthy sandwich is without cheese. What

adds a flavor and taste to this rajma cutlet sandwich are rajma cutlet, onion, cucumber and tomato. They are simple to make and exotic in taste. Even diabetic people can have this sandwich. Anyone who love rajma will surely enjoy this sandwich. You can have this no cheese sandwich for breakfast or for lunch or dinner.

Ingredients for Rajma Aloo Cutlet Sandwich Recipe

Preparation Time: 5 mins Cooking Time : 5 mins Serves: 1

- 1 Rajma Cutlet
- 2 Wheat Bread Slices
- 2 Cucumber Slices
- 2 Tomato Slices
- 1 Onion Slice
- 1 Tsp of Ghee

Method for Rajma Aloo Cutlet Sandwich Recipe

- Spread the ghee on one side of each bread and toast it in a toaster until it turns crisp.
- Wash and slice the onion, tomato and cucumber.
- Prepare the rajma cutlet as per the recipe . For recipe click here rajma cutlet.
- Assemble the sandwich by placing cucumber, onion, tomato and cutlet . Gently press both the bread together.
- Slice the sandwich diagonally to create finger sandwich.
- Yummy, healthy sandwich is ready to serve.

Tips

- You can have mayonnaise or cheese or any dressing in your sandwich.
- You can also use lettuce in your sandwich.
- Add butter in place of ghee.

Tags:



rajma cutlet sandwich, rajma aloo cutlet sandwich recipe, sandwich recipe, heart healthy sandwich, rajma recipe