Cucumber Tomato Sandwich Recipe / Picnic Sandwich



Cucumber tomato sandwich recipe is a easiest and quick to make, filling sandwich for breakfast or snacks. You can also take this sandwich for picnics. Even beginner or bachelor can make this go-to sandwich to office by wrapping them in aluminum foil. Here I used whole wheat bread, you can use any bread of your choice. I have seen this kind of sandwiches in

many bakeries in India where they use butter / mayo, tomato, cucumber, salt and pepper. I already posted Indian version of tea sandwich. Try this easy sandwich and include fresh veggies in you diet.

How to make Cucumber Tomato Sandwich Recipe

Cucumber Tomato Sandwich Recipe / Picnic Sandwich Recipe



Save Print
Prep time
5 mins
Cook time
5 mins
Total time
10 mins

Cucumber Tomato Sandwich Recipe is a easiest and quick to make, filling sandwich for breakfast or snacks. You can also take this sandwich for picnics. Serve this cucumber tomato sandwich with potato chips and soda.
Author: Gayathri Ramanan
Recipe type: Sandwich
Cuisine: American
Serves: 1
Ingredients

- 2 Whole Wheat Bread
- 6 Slices of Cucumber
- 5 Slices of Tomato
- 1 Tbsp of Butter (Unsalted)
- Salt and Black Pepper Powder to taste
- 2 Tbsp of Vegannaise / Mayonnaise

Instructions

1. Wash and finely slice the cucumber and tomato.
2. Apply a tsp of butter evenly on single side of every bread and toast it in a toaster till golden brown.
3. Trim the edges of bread, if you want.
4. Place the bread in a plate, spread the eggless mayo on single side of both the bread, arrange the cucumber and tomato slices.
5. Add salt and pepper powder to taste.
6. Place the other bread on top and lightly press it.
7. Cut the sandwich diagonally or vertically while serving.
8. Serve this cucumber tomato sandwich with potato chips and soda.

Notes
You can use any bread of your choice.
You can use ghee (clarified butter) in place of butter.
If you have mint chutney, you can spread it bread in place of mayo for healthy version.



Tags: cucumber tomato sandwich recipe, cucumber sandwich, tomato sandwich, easy breakfast sandwich, picnic sandwich, healthy sandwich, sandwich recipe for kids, bacheoler sandwich ideas, how to make cucumber tomato sandwich recipe, prepare tea sandwich, Indian easy breakfast recipe

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Grilled Granny Smith and

Swiss Cheese Sandwich



I love to eat grilled cheese sandwich recipe for breakfast. Grilled granny smith and swiss cheese sandwich drizzled with honey is a comfort breakfast food in which the tangyness of the green apple that complements with sweet blueberry preserve

or honey and with a backdrop of creamy swiss cheese marks a savory and sweet taste. This granny cheese sandwich is one of our family favourites and I got this recipe from my husband. Granny sandwich tastes so delicious particulary with whole wheat bread. Here I used granny smith (green apple) for sandwich, you can also use any variety of apple. You can have the sandwich for breakfast or lunch or as evening snack. Here comes the recipe for Grilled Granny Smith and Swiss Cheese Sandwich

Check out my other sandwich recipes

1. Grilled cheddar cheese sandwich
2. Caramelized onion cheese sandwich
3. Grilled Guacamole sandwich
4. Almond butter jelly sandwich
5. Mushroom, tomato and cucumber sandwich

How to make Grilled Granny Smith and Swiss Cheese Sandwich

Ingredients for Grilled Granny Smith and Swiss Cheese Sandwich

Preparation Time : 5 Mins Cooking Time: 10 mins Serves: 1

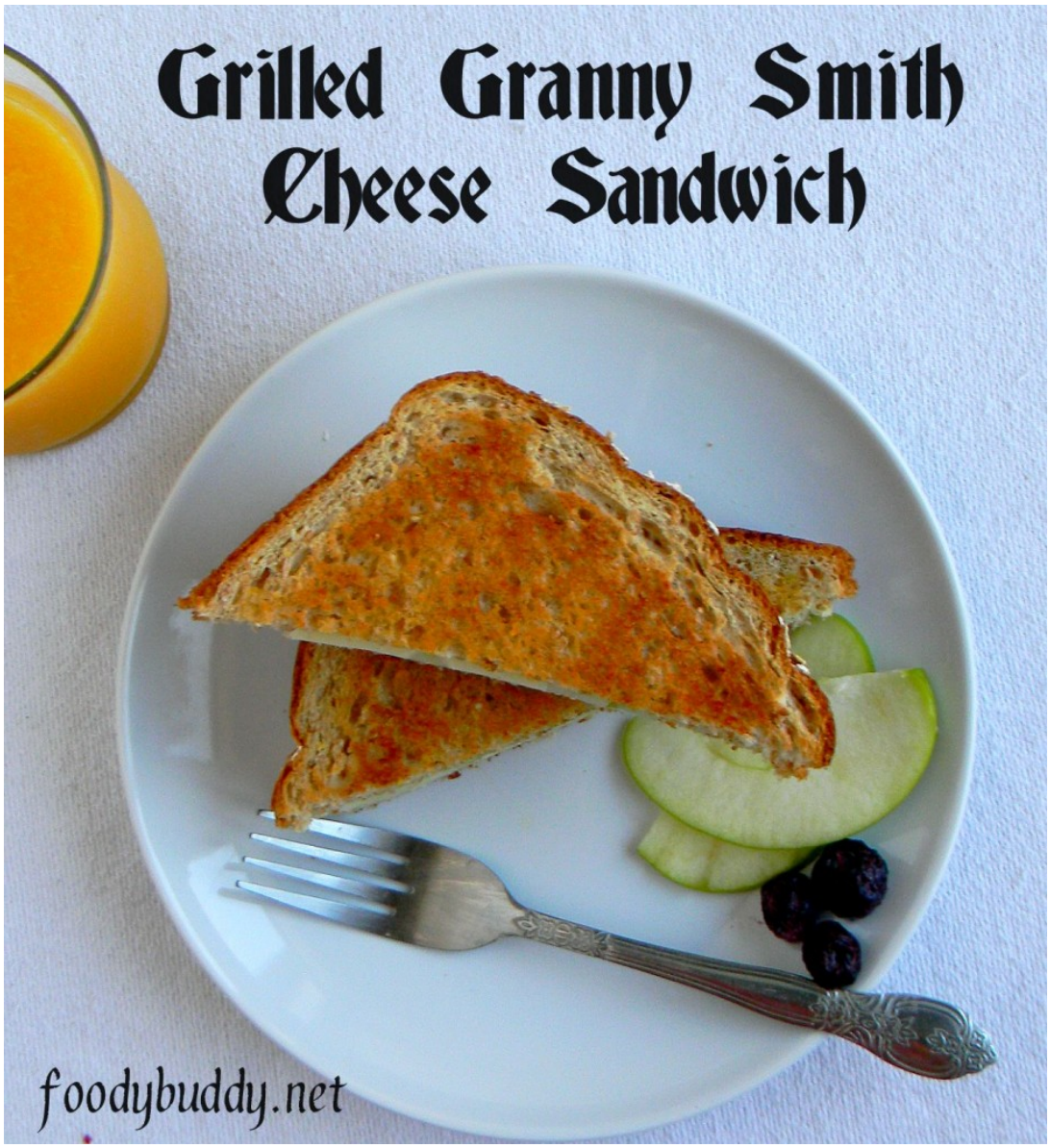
- 2 Slices of Bread
- 1/2 of 1 Granny Smith Apple, Sliced
- 1 Slice of Swiss Cheese
- 2 Tsp of Honey
- 2 Tsp of Blueberry Jam (optional)
- 1 Tbsp of Butter
- Dash of Salt and Pepper

Method for Grilled Granny Smith and Swiss Cheese Sandwich

- Brush one side of each slices of bread with butter and toast the bread in bread toaster.
- Lightly spread the other side of one bread with honey. Spread the other side of second bread with blueberry jam.
- Place the sliced apple evenly over the top of honey. Keep the swiss cheese over the apple then sprinkle some salt and pepper.Finally top with the remaining slice of bread, butter side up. Diagonally slice the bread and serve.
- Yummy grilled granny smith swiss cheese sandwich is ready to go.

Tips

- If you are weight consicious, use olive oil or earth balance for vegan instead of butter.
- If don’t get granny smith, use jonathan apple.
- You can skip blueberry jam, if you dont like. Recipe calls for honey but I customized the recipe and used jam.
- I recommend you to use whole wheat bread.



tags: granny smith swiss cheese sandwich, grilled granny smith swiss cheese sandwich, Grilled granny cheese sandwich recipe, grilled cheese sandwich, sandwich recipe, american breakfast sandwich.