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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Sabudana Aloo Vada Recipe /

Javvarisi Vadai / Sago vada



Sabudana Aloo Vada / Javvarisi vadai is a crispy deep-fried savory snack famous in Maharashtra (India).The important ingredients in sago vada are tapioca pearls, peanut powder, mashed potatoes and spices to taste. These vada are crispy on outside and spongy on inside. My husband said it tasted almost like hash brown. I think, might be because of potato in it. This is my first attempt, after I saw this recipe in a cook book which I borrowed from library, it was so delicious and everyone in my family loved it. You can make this sabudana vada during navarthiri fasting or as an evening snack with tea. Serve this sabudana vada with chutney (green or white) or ketchup. So here comes the recipe for sabudana aloo vada recipe

How to make Sabudana vada at home

Ingredients for Sabudana Vada

Preparation Time : 10 mins + Overnight soaking Cooking Time : 20 Mins Serves: 15 vada

- One cup of Sabudana / Sago / Javarisi
- 1 Potato (medium size), Boiled and Mashed
- 1/2 Cup of Roasted Peanut Powder
- 1 Tsp of Cumin Seeds
- 1/2 Tsp of Ginger, Crushed
- 2 Green Chilies, Crushed
- 1/4 Tsp of Baking Soda
- Few Coriander Leaves, Chopped
- Salt to taste
- Water as needed

Method for Sabudana Aloo Vada

- Rinse the sabudana (sago) and soak in water for 1 hour. After that drain the water, cover and keep it overnight.
- Microwave the potato for 5 mins, peel the skin and mash it with spoon and keep it aside
- Roast the peanuts in a medium flame, cool it, remove the skin and grind it in a blender.
- In a bowl, mix together sabudana, cumin seeds, peanut powder, mashed potato, baking soda, salt, coriander leaves and green chilies. Mix thoroughly by adding few drops of water if required.
- Divide into equally sized balls, flatten between palms of your hands and keep it aside.
- Heat oil in a kadai / pan and drop the vada carefully and deep fry it until it turns golden brown on both sides. Cook in medum flame to avoid burning.
- Serve hot with chutney or tomato sauce.

Tips

- Always cook in medium flame.
- Use the good quality and bigger variety sago to make vada.
- Do not overcook the vada it will turn soggy.
- You can add rice flour, if you want it more crispier.



Tags : Sabudana vada, sabudana aloo vada, sago vada, javarisi vadai, make sabudana vada at home, prepare sago vada, kids snacks, easy sabudana vada, navarathri fasting snack, maharashtrian snack, evening snack