MINT CHUTNEY CUCUMBER SANDWICHES



This delicious mint chutney cucumber sandwiches go perfectly with a cup of afternoon tea or for brunch. You can see this kind of veg sandwiches in India and it is called English tea time sandwich.

What adds flavor to this mint cucumber sandwich recipe is the mint chutney, mint adds flavour and cooling effect and other spices are italian seasoning, salt and pepper. I made this mint chutney in advance, so it is very easy for me to prepare morning breakfast. You can add any grated cheese to enrich the taste of this sandwich like mozzarella cheese or cream cheese. Anyone who love cucumber sandwiches will surely enjoy this sandwich.

You can serve this sandwiches either hot or cold. Try this easy and yummy mint chutney cucumber sandwiches for evening or party snack or for picnic or small get together.

How to make Mint cucumber sandwich recipe

Preparation Time : 10 mins Cooking Time: 5 mins Serves : 2

INGREDIENTS FOR MINT CHUTNEY CUCUMBER SANDWICH

- 4 Slices of Bread (White or wheat bread)
- 1/4 Cup of Mint Chutney
- 2 Big Tomatoes
- 1 medium Size Cucumber
- Dash of Italian Seasoning (optional)
- Salt and pepper to taste
- Butter as required

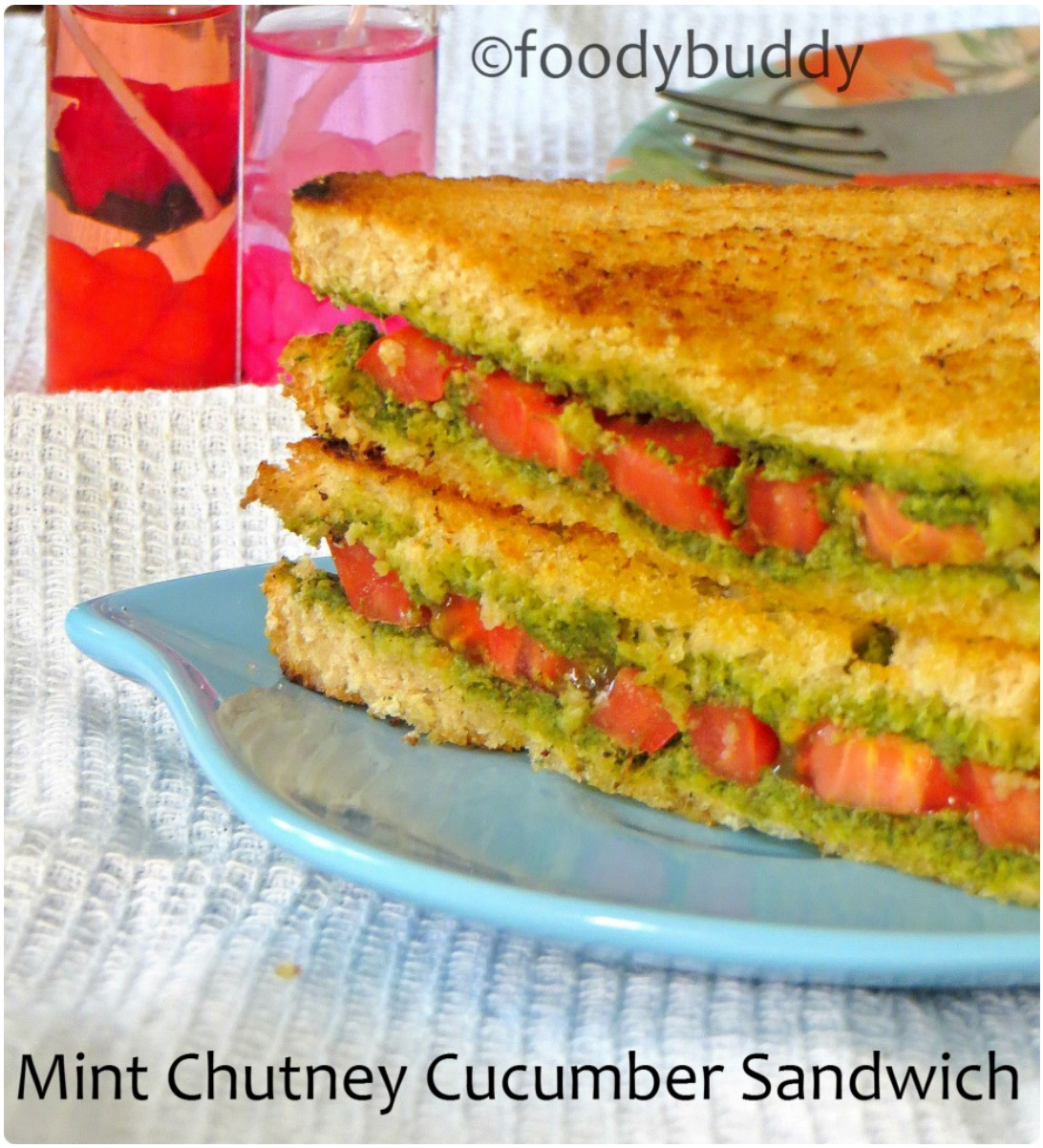
METHOD FOR MINT CHUTNEY CUCUMBER SANDWICH

- For south Indian mint chutney click here for the recipe. To get quick mint chutney, In a blender, add mint leaves, onion, yogurt, green chilly, lemon juice, cilantro and salt, blend it into a smooth paste.
- For every slices of each bread, Spread the butter on one side of the bread.
- Spread the mint chutney on other side of each bread. Place sliced cucumber and chopped tomatoes, season

with italian seasoning, salt and pepper.
- Put the slices together, toast the bread in pan on two sides until it turns golden brown colour.
- Slice the sandwich diagonally to create finger sandwiches.
- Serve this mint cucumber sandwich for evening snack with tea or coffee.

Tips

- You can use cheese but I prefer mozzarella or cream cheese along with cucumber and tomato.
- I recommend to use wheat bread as it was healthy when compared to white bread.
- If you don’t like the crust, just remove it.



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