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

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

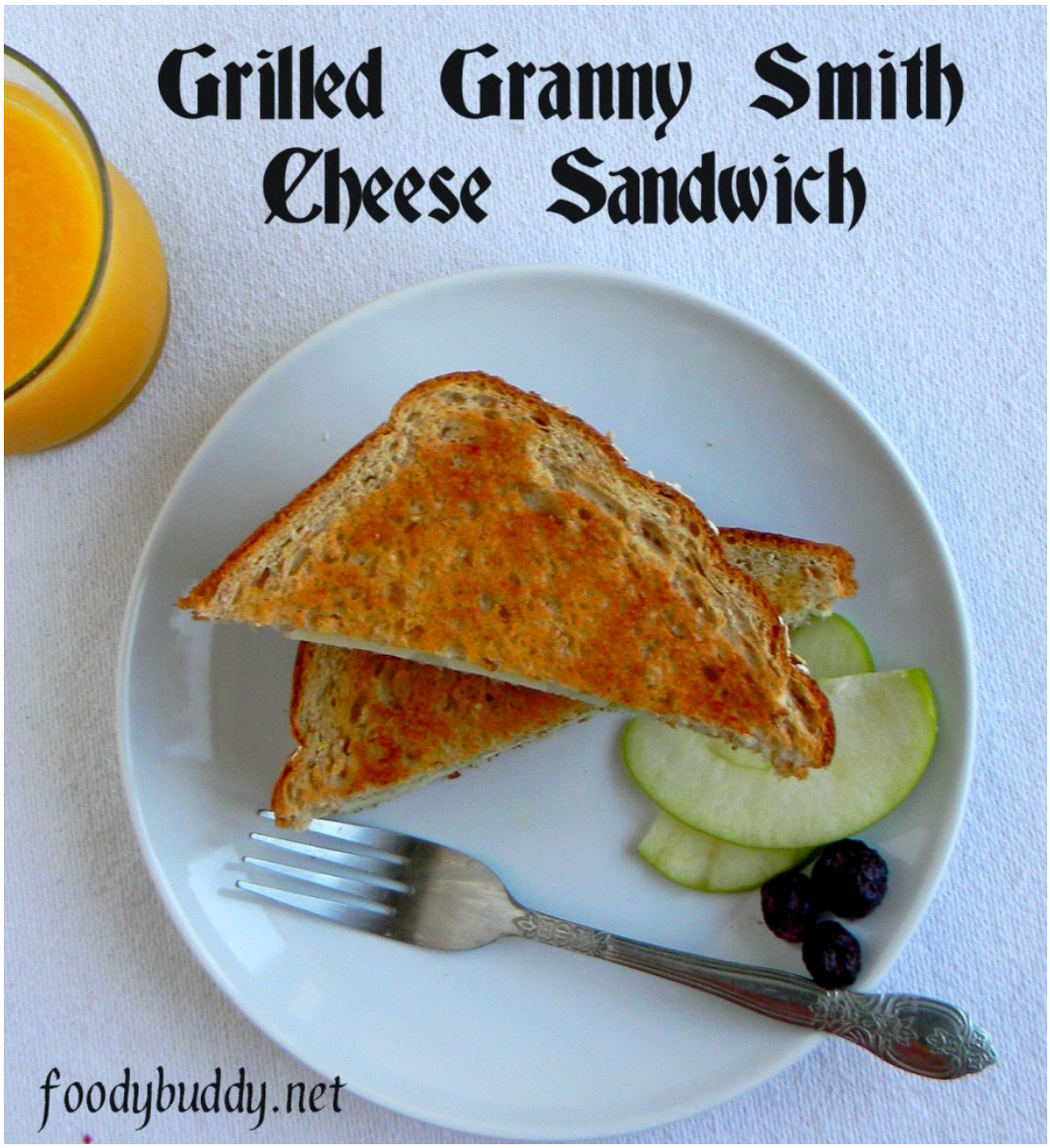
- 2 Slices of Bread
- 1/2 of 1 Granny Smith Apple, Sliced
- 1 Slice of Swiss Cheese
- 2 Tsp of Honey
- 2 Tsp of Blueberry Jam (optional)
- 1 Tbsp of Butter
- Dash of Salt and Pepper

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.