

Egg Mayo Sandwich

The addition of mango chutney to this classic makes this recipe extra special. Once you try it, you'll never want to have it without mango chutney again!

This recipe makes 1 sandwich.



Ingredients

sourdough slices

basil pesto

1 tomato, thinly sliced

pinch of salt

pinch of black pepper

mozzarella, thinly sliced

chilli oil (optional)

butter

Method

- Place your eggs in a pan of boiling water. Boil for 8 minutes. Remove them from the pan and allow them to cool before you remove the shell.
- Chop your eggs and place them in a bowl.
- Add the mayonnaise, pinch of salt, and fresh coriander. Mix well.
- Spread a layer of mango chutney onto the inside of one bread slice. Top with the egg mayonnaise and some salad leaves.
- Add the other slice of bread and serve.