



TUNA SANDWICH

 10 min  25 min  easy  4 servings

INGREDIENTS

400 g water, room temperature
2 eggs
100 g celery, cut into pieces
30 g spring onions, cut into pieces
45 g pickled cucumber, cut into halves
250 g canned tuna, strained
100 g mayonnaise
2 tsp mustard
1 tbsp lemon juice
8 slices bread
1 tomato, cut into slices

PREPARATION

1. Place water into mixing bowl, insert simmering basket and place eggs inside. Steam **15 min/Varoma/speed 1**. Remove simmering basket with spatula and place it with eggs under cold running water to stop cooking. Set aside to cool down.
2. Place celery, onions and pickles into mixing bowl and chop **4-5 sec/speed 6**.
3. Add boiled eggs, tuna, mayonnaise, mustard and lemon juice into mixing bowl and cut **5 sec/reverse/speed 4**.
4. Spread mixture evenly on 4 slices of bread, top with tomato slices. Cover with remaining 4 slices of bread and serve.

TIP

- When preparing mixture for the school lunch box, transfer mixture into an air-tight container and refrigerate until next day.

VARIATION

- For tuna melt, add a slice of cheese and toast.