

Less than 30 minutes

Makes 1

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GOOD IDEA

Swap basil pesto for mayonnaise
or Dijon mustard.

Ingredients:

- 1 large free-range egg
- Glug oil
- 3 slices PnP seeded rye bread, toasted
- 2 Tbsp (30ml) PnP basil pesto
- Handful butter lettuce
- 3-4 slices PnP Italian salami, ham and/or smoked chicken
- 1 small cucumber, sliced
- PnP salad tomato, sliced
- 3-4 slices Emmenthal cheese

COOK'S NOTE

If transporting this (or any other) sandwich, make sure to keep it all together with toothpicks or baking paper and twine.

Method:

1. Fry an egg sunny-side up in oil until crispy on the edges – about 3-4 minutes.
2. Spread bread with basil pesto.
3. Layer butter lettuce, Italian salami, ham and/or smoked chicken, sliced cucumber and tomato plus the egg on the bottom layer.
4. Top with a slice of bread and repeat, adding slices of Emmenthal cheese instead of egg.