

HEINZ

RECIPE

Egg and Ham Sandwich

Salad Cream
with
cucumber
and dill



Serves:

4 (as a lunch)



Preparation Time:

5 minutes



Cook Time:

10 - 12 minutes

Ingredients:

- 4 large eggs
- 4 tbsp **Heinz Salad Cream with Cucumber and Dill**
- 20g softened salted butter
- 8 medium slices of seeded brown bread
- 100g sliced good quality ham, fat removed
- 40g rocket

Method:

To hard boil the eggs, place the eggs into a saucepan and cover with water and bring to the boil and simmer for 10 - 12 minutes. Drain, cool under cold running water and peel. Place in a mixing bowl and mash using a potato masher, stir in **Heinz Salad Cream with Cucumber and Dill** and season to taste.

Butter 4 slices of bread then make the sandwiches by topping the remaining slices of bread with the egg mixture, followed by the slices of ham, the rocket and finally by the buttered bread on top and serve straight away.

Tip: If you cool the eggs under cold running water there will be no grey ring around the egg yolk.