



Sandwiches can fix everything. And why not experience their magic via my out-of-this-world Egg Sandwich with Honey Vinaigrette Drizzle. It is so bomb!

Ingredients:

3 eggs

1/2 a tomato

1 bowl of leftover minced beef

1/4 teaspoon of garam masala

For the vinaigrette:

2 teaspoons of honey

1 teaspoon of apple cider vinegar

1/2 green bell pepper, finely diced

2 slices of bread

1/2 an avocado, sliced

1/2 a tomato, thinly sliced

2 teaspoons of vegetable oil

Method

Finely chop your chilli, green bell pepper and mince your ginger. Crack your eggs and put them in a bowl. Add the diced veggies and the garam masala and whisk them until they have just mixed.

Pour the egg onto a pan and take your minced beef and sprinkle it over the egg. Ensure you do this before the egg sets so that the minced meat effectively melds with the egg.

As the omelette is cooking slice your tomatoes and put them in a bowl. In a separate bowl, put all the ingredients of the vinaigrette together and whisk them until they are mixed. Drizzle this over the tomatoes.

Once the omelette is done, remove from heat and assemble your sandwich. Splash some extra vinaigrette in between the layers for extra yumminess. After you are done, dig in.



SERVE WITH: on its own or with your preferred beverage.

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/ginger-and-chilli-spaghetti-fritter/>