


SALMON AND CUCUMBER SANDWICH WITH MUSTARD MAYO



 Serves
2

 Prep
10 minutes

You simply can't beat a delicious salmon sandwich – try this one with its hint of mustard mayo.

	Calories	Sugars	Fat	Saturated Fat	Salt
per 100g	150kcal	1.4g	6.4g	2.2g	0.68g
RI%	7%	2%	9%	11%	11%

INGREDIENTS

1x213g can **Princes Red Salmon, drained**
4 slices crusty farmhouse-style bread
Butter, for spreading
A few lettuce leaves, shredded
¼ cucumber, thinly sliced
Squeeze of lemon juice or a few drops of vinegar
1tbsp mayonnaise
1tsp wholegrain mustard
Salt and freshly ground black pepper

METHOD

1. Tip the can of Princes Red Salmon onto a plate. Break the fish into chunks, removing any skin and bone, if wished.
2. Spread the bread with butter, then top two slices with lettuce and cucumber. Top with the salmon chunks and sprinkle with lemon juice or vinegar.
3. Mix the mayonnaise and mustard together and spoon onto the salmon. Season with salt and pepper. Sandwich the bread together, slice in half and serve.

