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Grilled Vegetable Mayonnaise Sandwich

Ingredients

Bread pieces 6 (for 3 sandwiches)
Mayonnaise
Butter
1 cup grated cabbage
1 cup grated carrots
Coriander leaves, finely chopped
Green chilies, finely chopped
Salt
Sandwich masala/ chat masala
Green mint chutney

Preparation

1. Take a bowl add grated cabbage, carrots, coriander leaves, green chilies, salt and mayonnaise, mix all together very well. Keep aside.
2. Apply butter on each bread slices. Then spread green chutney over it.
3. Apply a generous layer of the spread on a slice of bread.
4. Sprinkle with Sandwich masala or Chat masala
5. Sandwich with another slice of bread. Grill it well.
6. Repeat with the remaining bread slices and spread to make 2 more sandwiches.

Cooks Note