

iana



TASTY FLOWER SANDWICHES

Living near the Louisiana bayou, Tiana and Naveen are never too far from the great outdoors. Bring a bit of nature to lunchtime with these flower-shaped sandwiches!

Directions

- 1. In a small bowl, stir together the mayonnaise, garlic powder, and paprika.
- 2. For each sandwich, use a large flower-shaped cookie cutter (about 7.5cm wide) to cut the centre from a slice of white bread. Next, cut a matching flower shape from a slice of brown bread.
- 3. Use a small round cookie cutter (about 3 cm wide) to cut a hole in the middle of each bread flower cutout. Place the centre of the brown flower into the white flower and the centre of the white flower into the brown flower.
- 4. Cut flower shapes from slices of ham and cheese (but don't cut holes in the centres).
- 5. Spread mayonnaise mixture on one of the bread flowers, and layer on the ham and cheese cutouts. Top off the sandwich with the second bread flower. You can spread a little more mayonnaise on this layer, too, if you'd like.



• Makes 8 to 12 •

Ingredients

¼ cup mayonnaise ¼ tsp garlic powder

¼ tsp paprika

White bread and brown bread (1 slice of each per sandwich)

Sliced ham

Sliced cheese

Tip

You can make any sandwich shape you want by using different cookie cutters.

Don't throw away the leftover bread after cutting shapes! The scraps can be turned into croutons or mini toast bites. A fun and easy way to reduce waste!

