

## GARDEN TO TABLE

### RECIPE: CURRIED EGG AND CHIVE SANDWICHES

#### VOLUNTEER NOTES:

What to collect	Ingredients
Chopping boards	12 slices of white sandwich bread
Chefs knives	12 slices of wheatmeal sandwich bread
Serrated bread knives	1 teaspoon curry powder
Metric measuring spoons and cups	$\frac{1}{2}$ teaspoon salt
Butter knives	6 tablespoons mayonnaise
forks	8 hardboiled eggs
	$\frac{1}{2}$ cup chives finely chopped
	Lettuce leaves or rocket - optional
<ol style="list-style-type: none"> <li>1. Shell the eggs and place them in a bowl.</li> <li>2. Add the curry powder, salt and mayonnaise. Mash together.</li> <li>3. Mix in the chives</li> <li>4. Spread the white bread with the egg mixture. Top with a piece of rocket or lettuce.</li> <li>5. Spread the wheatmeal bread with softened butter.</li> <li>6. Place the wheatmeal bread on top of the egg bread</li> <li>7. Remove the crusts and cut each sandwich into 4 triangles.</li> <li>8. Place neatly on 4 serving plates.</li> </ol>	