RecipesCh@ se

Japanese Egg Sandwich (Tamago Sando)

Yield: 4 min Total Time: 25 min

Recipe from: https://www.recipeschoose.com/recipes/hokkaido-swiss-roll-recipe

Ingredients:

- 6 eggs large Pete and Gerry's Organic
- 1/4 teaspoon sugar
- 1/4 teaspoon salt
- 1/4 teaspoon ground black pepper
- 2 teaspoons milk or plant milk, Optional, Footnote 1
- 4 tablespoons Japanese Mayonnaise
- 4 slices milk bread Japanese
- 2 tablespoons unsalted butter softened
- chives sliced, for garnish, Optional

Nutrition:

Calories: 290 calories
Carbohydrate: 18 grams
Cholesterol: 335 milligrams

4. Fat: 19 grams5. Fiber: 1 grams6. Protein: 12 grams7. SaturatedFat: 7 grams8. Sodium: 530 milligrams

9. Sugar: 3 grams

Thank you for visiting our website. Hope you enjoy Japanese Egg Sandwich (Tamago Sando) above. You can see more 18 hokkaido swiss roll recipe Get cooking and enjoy! to get more great cooking ideas.