

Sardine Sandwich With Horseradish Cream

Yield: 2 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-sardine-sandwich-recipe>

Ingredients:

- 1/4 cup rice wine vinegar
- 1 teaspoon sugar
- 1 teaspoon black peppercorns
- 1/2 red onion small, thinly sliced
- 2 tablespoons mayonnaise
- 1 tablespoon prepared horseradish
- 1/2 teaspoon fresh lemon juice
- 2 slices pumpernickel bread toasted
- 2 leaves red leaf lettuce
- 4 ounces sardines French, in oil, drained, plus 2 tsp. reserved oil
- 1 roasted red bell pepper cut into thin strips
- kosher salt
- ground black pepper

Nutrition:

1. Calories: 290 calories
2. Carbohydrate: 25 grams
3. Cholesterol: 85 milligrams
4. Fat: 12 grams
5. Fiber: 3 grams
6. Protein: 18 grams
7. SaturatedFat: 2 grams
8. Sodium: 1030 milligrams
9. Sugar: 5 grams

Thank you for visiting our website. Hope you enjoy Sardine Sandwich With Horseradish Cream above. You can see more 18 vietnamese sardine sandwich recipe Discover culinary perfection! to get more great cooking ideas.