

Tamago Sandwich

Total time **35 mins** 15 mins preparation time 10 mins cooking time 10 mins cooling time

INGREDIENTS

4 portion(s)

4	large eggs
2 tbsp	Kikkoman Naturally Brewed Less Salt Soy Sauce
1 tbsp	Kikkoman Mirin-Style Sweet Cooking Seasoning
3 tbsp	mayonnaise
1 tsp	black pepper
8 Slices	of toast or sandwich bread
10 g	fresh chives

PREPARATION

Step 1

4 large eggs

Boil the eggs until hard, let them cool, peel, and finely chop.

Step 2

2 tbsp Kikkoman Naturally Brewed Less Salt Soy Sauce - **1 tbsp** Kikkoman Mirin-Style Sweet Cooking Seasoning - **3 tbsp** mayonnaise - **1 tsp** black pepper

In a bowl, mix the chopped eggs, Kikkoman soy sauce, Mirin, mayonnaise, and black pepper. Mix everything well until a creamy and evenly distributed mixture is formed.

Step 3

8 Slices of toast or sandwich bread

Lightly toast four slices of toast or sandwich bread. Evenly spread the egg mixture on four of the toasted bread slices. Sprinkle with freshly chopped chives.

Step 4

Place the remaining four bread slices as lids on the egg mixture. Cut the sandwiches in halves.

Optionally, wrap the sandwiches in paper towels to make eating easier. Serve immediately.