

# Cheesy Masala Toast Sandwich

A delicious Indian-style vegetarian sandwich featuring spiced onions, melted cheese, and a tangy blend of ketchup and mayonnaise, grilled to golden perfection between slices of bread.



Main Dish

Indian

**15 min**

Total time

**Easy**

Difficulty

**350**

kcal / serving

## Ingredients

- 2 slices of bread
- 50g grated cheese (cheddar or processed cheese)
- 2 tablespoons ketchup
- 1 tablespoon mayonnaise
- 1 small onion, finely chopped
- 1/4 teaspoon chaat masala
- 1/4 teaspoon red chili powder
- 1/4 teaspoon cumin powder
- 1 tablespoon butter
- Salt to taste
- Fresh coriander leaves (optional)

## Steps

- 1 In a bowl, mix the chopped onions with chaat masala, red chili powder, cumin powder, and a pinch of salt.
- 2 Spread ketchup on one side of each bread slice.
- 3 On one slice, spread mayonnaise over the ketchup.
- 4 Layer the spiced onions evenly over the mayonnaise.
- 5 Sprinkle the grated cheese on top of the onions.
- 6 Cover with the second slice of bread, ketchup side down.
- 7 Heat a pan and add butter.
- 8 Grill the sandwich on medium heat, pressing gently, until both sides are golden brown and the cheese melts (about 3-4 minutes per side).
- 9 Remove from pan, cut diagonally, garnish with fresh coriander if desired, and serve hot.