

Chinese-Style Egg and Veggie Sandwich

A flavorful vegetarian sandwich inspired by Chinese cuisine, featuring a savory egg pancake with scallions and hoisin sauce, layered with fresh cucumber and crisp lettuce for a delightful crunch.



Sandwich

Chinese

15 min

Total time

Easy

Difficulty

350

kcal / serving

Ingredients

- 1 large egg
- 2 tbsp chopped scallions
- 1 tsp soy sauce
- 1 tsp sesame oil
- 1 tsp vegetable oil
- 2 slices of sandwich bread (white or whole wheat)
- 1 tbsp hoisin sauce
- 3-4 thin cucumber slices
- 2 leaves of lettuce
- Salt and pepper to taste

Steps

- 1 In a bowl, beat the egg with soy sauce, sesame oil, chopped scallions, salt, and pepper.
- 2 Heat vegetable oil in a non-stick pan over medium heat.
- 3 Pour the egg mixture into the pan, spreading evenly to form a thin pancake.
- 4 Cook for 2-3 minutes until edges are set, then flip and cook the other side for 1-2 minutes.
- 5 Toast the sandwich bread slices until golden.
- 6 Spread hoisin sauce evenly on one side of each toasted bread slice.
- 7 Place the cooked egg pancake on one bread slice.
- 8 Add cucumber slices and lettuce leaves on top of the egg pancake.
- 9 Cover with the other slice of bread, press gently, and cut the sandwich in half.
- 10 Serve warm and enjoy your Chinese-style egg and veggie sandwich.