



Back In Class-Sushi Sandwich Bites

Serves 4 / 20 mins

Ingredients

- 8 slices Wonder® White Thin Sandwich Bread
- 1 tbsp margarine spread
- ½ small avocado, thinly sliced
- ½ red bell pepper
- 1 iceberg lettuce leaf, finely sliced

Tuna and Celery Filling:

- 180g can flaked tuna, drained
- ½ celery stalk, finely chopped
- 2 tbsp mayonnaise



Chicken and Corn Filling:

- ½ cup cooked chicken, finely chopped
- 15g can creamed corn
- 1 tbsp chives, finely chopped

Directions

 Prep Time: **20 minutes** | Cook Time: **0 minutes** | Total Time: **20 minutes**

1. Make tuna and celery filling by combining tuna, celery and mayonnaise in a mixing bowl.
2. Make chicken and corn filling by combining chicken, corn and chives in a bowl.
3. Place Wonder® White Thin Sandwich Bread on a flat surface. Using a rolling pin, flatten bread slightly. Spread margarine over 1 side of each bread slice.
4. Spread tuna over 4 slices, leaving a 2cm strip along top edge. Top with avocado. Roll up to enclose filling. Cut each sandwich into 3 rounds.
5. Spread chicken filling over the remaining 4 slices, leaving a 2cm strip along the opposite edge. Top with lettuce and red bell pepper. Roll up to enclose filling. Cut each sandwich into 3 rounds.
6. Wrap sandwiches tightly in plastic wrap. Refrigerate until your kiddos are hungry and then serve!