



Bright Ideas for Kwik & Tasty Snacks



SANDWICH INSPIRATIONS

Carbro KWIK n TASTY toasted sandwich bags are great for all kinds of sandwiches and snacks – from basic toasted cheese to any number of more exotic ideas. What's more, they're surprisingly quick to prepare and always very tasty – hence the name!

Beyond Toasted Cheese

Of course there's nothing wrong with a plain and simple toasted cheese sandwich, but why settle for simplicity every time, when you can throw in something extra within seconds. Cast an eye around the kitchen or take a peep in the fridge for some tomatoes and onions, gherkins, pickles or even just a dash of chutney to add a little more bite to your snack. Or try some of the delicious ideas listed below.

Two-minute Tuna

- small can of tuna, drained
- half a cup of grated cheese
- 1 tomato, chopped
- 1 onion, chopped fine
- salt and pepper to taste



Simply combine all the ingredients, mix well and use as required

Asparagus & Cheese

- small can of asparagus, drained
- half a cup of tasty cheese, grated
- freshly ground black pepper
- salt to taste



Lay the asparagus on the bread, sprinkle with cheese and season with salt and pepper. Try using flavoured butter for extra zest

No creamed corn handy? Try the above with a small can of baked beans or spaghetti instead!

Creamy cold cuts

- a few slices of ham or any other cold meat such as silverside, salami or pastrami
- quarter cup of mayo
- chopped tomato and / or onion



Chop the cold meat and combine with the rest of the ingredients. Add a little grated cheese if desired, mix well and use as required

FLAVOURED BUTTER

Flavoured butter (or margarine) is quick and easy to prepare and can be stored in the refrigerator for use on sandwiches and snacks when needed. Each seasoning idea makes about a half-cup of butter. Simply combine the ingredients, mix well and enjoy!

Curry n Spice

- 125g butter, softened
- 1 teaspoon curry powder
- quarter teaspoon each of cumin and turmeric
- salt and pepper to taste



Lemon Song

- 125g butter, softened
- 2 teaspoons lemon juice
- 1 teaspoon finely grated lemon rind
- cayenne pepper



Mustard Medley

- 125g butter, softened
- 3 to 4 tablespoons prepared mustard
- freshly ground black pepper to taste



Garlic & Herb

- 125g butter, softened
- 2 garlic cloves, crushed
- 2 tablespoons chopped fresh herbs, such as parsley, chives, rosemary, etc.
- salt and pepper to taste

