FIVE SANDWICHES BY CHEF OMAR

Ingredients
honey
Walnut
Cream
Banana
chocolate
Bread
Fifth sandwich:
salt
Tomato
Bread
Green pepper
Red pepper
green mint
green onion
dry mint
tomato molasses
olive oil
Fourth sandwich:
ketchup
corn
Kashkawan cheese
Potato
garlic cream
Bread
The third sandwich:
Kashkawan cheese
pickle
garlic cream
Bread
salt
2 eggs
Second sandwich:
ketchup

Ingredients
pickle
Tomato
mortadella
Potato
garlic cream
Bread
First sandwich:

Directions
The first sandwich: We put garlic cream, french fries, fried mortadella, tomatoes, cucumber pickles, a little ketchup on the bread, then we wrap the bread and then roast it in a frying pan a little, and then it's ready. The second sandwich: We put the eggs in a bowl with a little salt and mix them a little, then we fry them in a frying pan on the fire, and after frying the eggs, add cheese and bread to it and close the pan until the cheese melts, and then we put a little garlic cream on the bottom piece of bread, Pickled, fried eggs with cheese and closed on the piece of bread, then it is ready. The third sandwich: In the bread we put garlic cream, French fries, corn and kashkawan, then we roast them, after roasting we add a little ketchup, then it is ready. Fourth sandwich: We take a piece of tomato and put it a little in olive oil, then we rub it a little on the bread, and then put a little tomato molasses, a little dry mint, a little olive oil, green onions, green mint, red and green peppers, tomatoes, A pinch of salt, then we roll the bread and it's ready. Fifth sandwich: We put the chocolate on the piece of bread and spread it on the bread, then add the banana pieces, cream, walnuts, a little honey, then it is ready.

C H E F O M A R

Bon Apetit!