7 Steps to Creating a Sandwich

Sandwiches are easy to make and can serve as a quick meal for you or your family any time of day. Choose whole-grain bread, a variety of vegetables, fruit and lean protein to pack your sandwich full of nutrients. Sandwiches are versatile. You can make your sandwich cold, cook just the meat or grill the whole thing. Consider chopping vegetables; cooking eggs, chicken or beef; and slicing or shredding block cheese ahead of time.

1. Choose a base for your sandwich.
   Place one slice of bread on a plate.
   – 2 slices whole-grain, rye, sour dough or 12-grain bread; whole-wheat sandwich thins; English muffins; bagels; pita pockets; or flatbread

2. Pick a spread. Using a butter knife, apply to one slice of your bread. You also can leave your bread dry and move on to the next step.
   – 1 tablespoon margarine, guacamole, basil pesto or mustard

3. Choose one or two protein foods to place on top of your spread or base of your sandwich.
   – 2 tablespoons hummus
   – 2 tablespoons peanut butter
   – 2 ounces cooked fish
   – 2 to 3 cooked meatballs
   – 2 ounces cooked chicken, pork or beef
   – 1 scrambled, fried or chopped, hard-cooked egg
   – 2 ounces sliced turkey, roast beef or chicken
   – 2 ounces canned chicken, tuna or salmon

4. Add your favorite low-fat cheese (optional).
   – 2 tablespoons sliced, shredded or crumbled pepper jack, Swiss, mozzarella, cheddar, feta or blue cheese

5. Pile on fruits and veggies! Choose one or more.
   – 1 lettuce leaf
   – 2 thin tomato slices
   – 3 thin cucumber slices
   – 1 tablespoon black or green olives
   – 3 small pickle rounds
   – 2 to 3 slices white, yellow or red onion
   – 1 tablespoon chopped green onion
   – 3 to 4 strips of red, green or yellow bell pepper
   – 1 tablespoon chopped celery
   – 1 teaspoon chopped banana peppers or jalapenos
   – 1 tablespoon chopped grapes
   – 1 to 2 tablespoons pineapple chunks
   – 1 tablespoon dried cranberries or raisins
   – 6 banana slices

6. Place the remaining slice of bread on top and enjoy!

7. Or grill your sandwich. If your sandwich isn’t overflowing, you can spread olive or canola oil on the outsides of both slices of bread and grill in a skillet on the stovetop until golden brown.
Quick tip: Thinly slice vegetables such as cucumbers and tomatoes to help prevent your sandwich from overflowing and make it easier for you to eat.

Quick tip: Pack “wet” ingredients such as tomatoes, pineapple, condiments and salad dressings in separate containers when making sandwiches that will be eaten later to prevent your bread from becoming soggy. Add them right before you eat.

<table>
<thead>
<tr>
<th>Cold Sandwiches</th>
<th>Bread</th>
<th>Spread</th>
<th>Protein</th>
<th>Cheese</th>
<th>Vegetables or Fruit</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Salad</td>
<td>Ciabatta roll</td>
<td>Plain Greek yogurt</td>
<td>Cubed cooked chicken and chopped pecans or walnuts</td>
<td>Chopped celery, chopped red grapes</td>
<td></td>
</tr>
<tr>
<td>Loaded Veggie</td>
<td>Whole-wheat sandwich thins</td>
<td>Roasted red pepper hummus</td>
<td>Crumbled feta cheese</td>
<td>Lettuce or romaine leaves, chopped red onion, cucumber slices, tomato slices</td>
<td></td>
</tr>
<tr>
<td>Cheddar and Apple</td>
<td>Whole-grain bread</td>
<td>Honey mustard</td>
<td>Turkey, ham or bacon</td>
<td>Sharp cheddar</td>
<td>Apple wedges</td>
</tr>
<tr>
<td>Roast Beef</td>
<td>Pita bread</td>
<td>Horseradish, mayonnaise</td>
<td>Roast beef</td>
<td></td>
<td>Onion, arugula, cucumbers</td>
</tr>
<tr>
<td>Fish Fillet</td>
<td>Whole-wheat hamburger bun</td>
<td>Tartar sauce</td>
<td>Breadcrad baked tilapia, halibut or cod</td>
<td>Swiss</td>
<td>Shredded lettuce, shredded carrots</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Grilled Sandwiches</th>
<th>Bread</th>
<th>Spread</th>
<th>Protein</th>
<th>Cheese</th>
<th>Vegetables or Fruit</th>
</tr>
</thead>
<tbody>
<tr>
<td>Egg and Cheese</td>
<td>English muffin</td>
<td>Margarine</td>
<td>Fried egg and turkey or lean ham</td>
<td>Cheddar</td>
<td>Sliced green peppers, onions, spinach leaves</td>
</tr>
<tr>
<td>Dessert Sandwich</td>
<td>Flatbread</td>
<td>Nutella or honey</td>
<td>Peanut butter</td>
<td></td>
<td>Strawberries, blueberries, raspberries or banana slices</td>
</tr>
<tr>
<td>Italian Panini</td>
<td>Ciabatta roll</td>
<td>Salami</td>
<td></td>
<td>Mozzarella</td>
<td>Red and yellow peppers</td>
</tr>
<tr>
<td>Caprese</td>
<td>Sour dough bread</td>
<td>Basil pesto</td>
<td></td>
<td>Mozzarella</td>
<td>Tomato slices, spinach leaves</td>
</tr>
<tr>
<td>BALT</td>
<td>Plain bagel</td>
<td>Mayonnaise or vegetable cream cheese</td>
<td>Bacon</td>
<td></td>
<td>Lettuce, avocado, tomato</td>
</tr>
</tbody>
</table>

Julie Garden-Robinson, Ph.D., R.D., L.R.D., Food and Nutrition Specialist
Allison Dhuyvetter, Dietetic Intern, NDSU

For more information about nutrition, food safety and health, visit this website: [www.ag.ndsu.edu/food](http://www.ag.ndsu.edu/food)

For more information on this and other topics, see [www.ag.ndsu.edu](http://www.ag.ndsu.edu)

NDSU encourages you to use and share this content, but please do so under the conditions of our Creative Commons license. You may copy, distribute, transmit and adapt this work as long as you give full attribution, don’t use the work for commercial purposes and share your resulting work similarly. For more information, visit [www.ag.ndsu.edu/agcomm/creative-commons](http://www.ag.ndsu.edu/agcomm/creative-commons).

North Dakota State University does not discriminate on the basis of age, color, disability, gender expression/identity, genetic information, marital status, national origin, public assistance status, sex, sexual orientation, status as a U.S. veteran, race or religion. Direct inquiries to the Vice President for Equity, Diversity and Global Outreach, 205 Old Main, (701) 231-7708.

County Commissions, NDSU and U.S. Department of Agriculture Cooperating.

This publication will be made available in alternative formats for people with disabilities upon request, (701) 231-7881.

Julie Garden-Robinson, Ph.D., R.D., L.R.D., Food and Nutrition Specialist
Allison Dhuyvetter, Dietetic Intern, NDSU