



## *Sardine Salad Sandwiches*

- 4 cans **Crown Prince 2-Layer Brisling Sardines in Olive Oil**, drained
- 6 fillets of **Crown Prince Anchovies in Olive Oil**, minced
- 1 15 ounce can black olives, drained and chopped
- $\frac{3}{4}$  cup chopped parsley
- $\frac{1}{2}$  cup extra-virgin olive oil
- 3 cloves garlic, minced
- 1  $\frac{1}{2}$  tablespoons lemon juice
- 1 teaspoon chopped thyme
- salt and black pepper to taste
- 6 ounces snow peas, lightly blanched and thinly sliced
- 6 crusty rolls, cut in half
- 1 small red onion, thinly sliced
- 2 medium tomatoes, sliced
- 4 hard cooked eggs, sliced



In a medium bowl, combine anchovies, olives, parsley, olive oil, garlic, lemon juice and thyme. Season dressing with salt and pepper; set aside.

In a small bowl combine snow peas with 1 tablespoon of the olive dressing. In another bowl combine the sardines with 6 tablespoons of the olive dressing.

Spread the cut sides of the rolls with the remaining olive dressing and layer all ingredients onto rolls. Serve immediately.

*Servings: 6*

*Per Serving: 573 Calories (374 calories from fat), 42g Fat, 21g Protein, 29g Carbohydrate, 209mg Cholesterol, 1270mg Sodium*