

Foodnity Recipes

4-Ingredient Strawberry Sando Recipe

10 min Prep time	**5 min** Cook time	**15 min** Total time
2 Servings	**Easy** Difficulty	**Japanese-Inspired** Cuisine

Ingredients

Main Ingredients

- [ ] 4 slices soft milk bread
- [ ] 1 cup fresh strawberries, sliced
- [ ] 1/2 cup lightly whipped cream
- [ ] 2 tbsp powdered sugar

Instructions

1. Lightly toast the bread slices until just warm, then set aside to cool slightly.
2. Spread a thin layer of whipped cream on each slice, being careful not to over-load.
3. Arrange sliced strawberries evenly over the cream on two of the slices, letting a few juices soak into the bread.
4. Top with the remaining bread slices, press gently, dust with powdered sugar, and serve immediately.

Nutrition per serving

280 kcal	6 g	34 g	12 g
Calories	Protein	Carbs	Fat

> **Tips & notes**
> - If berries are especially juicy, blot gently with a paper towel before assembling.
> - For extra aroma, grate a tiny bit of fresh lemon zest over the top.
> - Serve with a cup of green tea for a balanced palate.