**RAINBOW SANDWICH**

**Ingredients**

* White bread 28 slices
* Green spread
* Spinach, blanched and chopped 1 bunch
* Mint chutney 1½ tbsps
* Mayonnaise 3 tbsps
* Salt to taste
* Black peppercorns, crushed to taste
* Red spread
* Medium beetroots, boiled and peeled 2
* Tomato ketchup 2 tbsps
* Salt to taste
* Black peppercorns, crushed to taste
* Mayonnaise 2 tbsps
* Yellow spread
* Corn kernels, boiled and coarsely crushed 1 cup
* Mayonnaise 2 tbsps
* Mustard paste 1½ tsps

**Methods**

* To prepare green spread, take spinach, mint chutney and mayonnaise in a bowl and mix well. Add salt and crushed peppercorns and mix well.
* To prepare red spread, grate boiled beetroot into another bowl. Add tomato ketchup and mix. Add salt and crushed peppercorns and mix. Add mayonnaise and mix well.
* To prepare yellow spread, combine crushed corn kernels, mayonnaise and mustard paste in a third bowl and mix well.
* Put some green spread on 8 bread slices. Similarly, put some yellow spread on 8 bread slices and red spread on 8 bread slices each and keep all of them on the worktop.
* Pile 1 red bread slice, 1 yellow bread slice, 1 green bread slice, 1 red bread slice, 1 yellow bread slice and 1 green bread slice on top of each other and cover with the remaining plain bread slice. Similarly, prepare the remaining 3 sandwiches.
* Trim the edges of the sandwiches with a serrated knife. Cut into triangles.
* Arrange the sandwiches on a serving platter and serve immediately.