

## Roti John sardine recipe

### Ingredients:

- 6 mini whole meal baguettes - halves
- 1 tin sardines in tomato sauce
- 1 large white onion - chopped
- 2 garlic - chopped
- 2 green chillies - sliced
- ground black pepper
- 3 eggs
- 2 tablespoons butter

### Steps:

- Pour out half of the tomato sauce in the sardines so that it'll not be too wet later. Pour the whole tin of sardines in a large bowl.
- Mash with a fork. Add in chopped onions, garlic and chilies. Sprinkle some ground black pepper. Crack all eggs into bowl. Mix well.
- Melt butter in a skillet or pan.
- Take the already halved baguette and spread a heap of sardine mix on it. Place in hot oil with the spread mixture down.
- Shallow fry till it browns. Flip to crisp the other side.
- Serve warm.