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Avocado Tea Sandwiches

Prep Time: 5 mins

Total Time: 5 mins

Ingredients

- 1 medium avocado, ripe, sliced
- 1 tablespoon mayonnaise, reduced-fat
- 1/2 teaspoon lemon juice
- 1/8 teaspoon pepper, black, cracked
- 8 slice(s) bread, whole-wheat, thin
- 2 ounce(s) fish, smoked salmon, thinly sliced
- 12 slice(s) cucumber(s), English, thin slices

Preparation

1. Combine mayonnaise, lemon juice and pepper in a small bowl.
2. Thinly spread on bread and top with salmon, avocado and cucumber.

