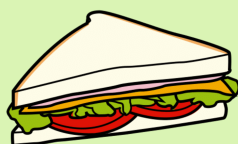




# SÁNDWICH CON PAN DE BRÓCOLI



@lacarpetadept



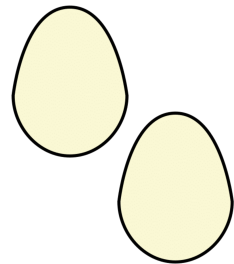
## INGREDIENTES



120 g  
BRÓCOLI



30 g  
MOZZARELA



2  
HUEVOS



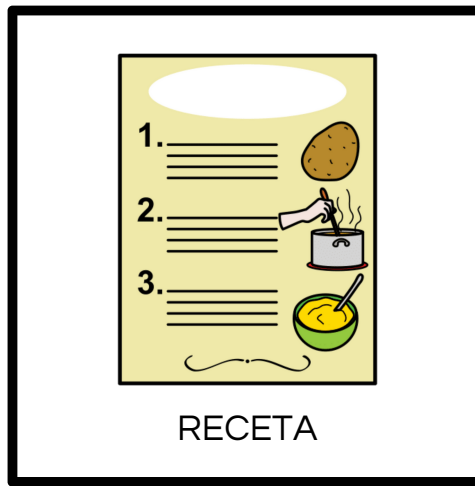
ESPECIAS Y SAL



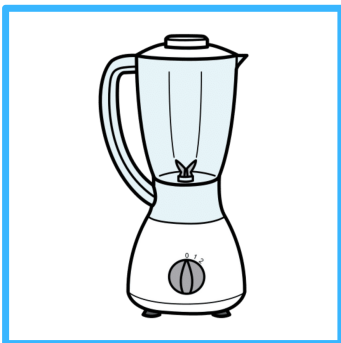
JAMÓN



QUESO LONCHAS



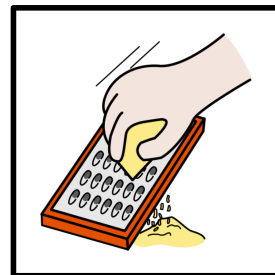
VER VÍDEO EN  
@lacarpetadept



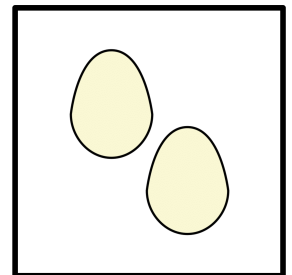
TRITURAR



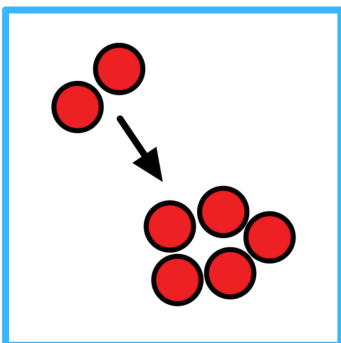
120 g  
BRÓCOLI



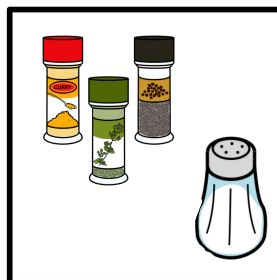
30 g  
MOZZARELA



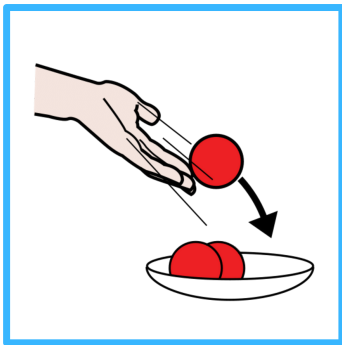
2  
HUEVOS



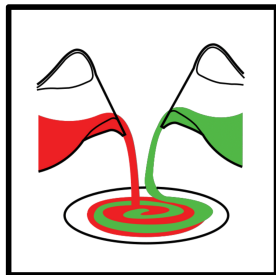
AÑADIR



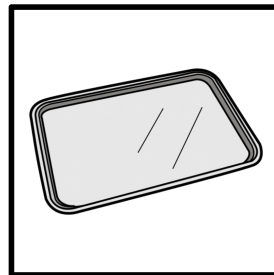
ESPECIAS Y SAL



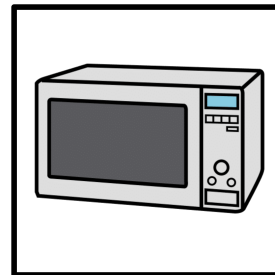
ECHAR



LA MEZCLA



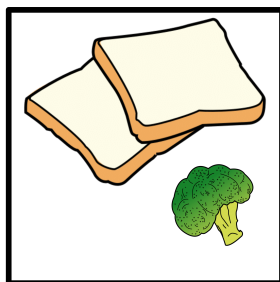
EN RECIPIENTE .



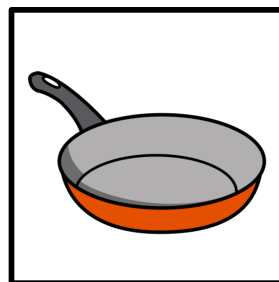
CALENTAR  
4 MINUTOS



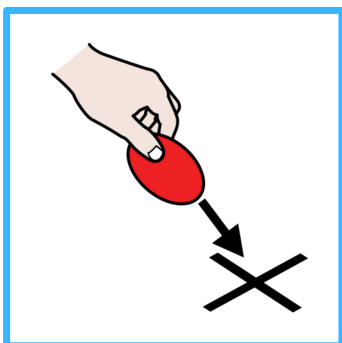
DORAR



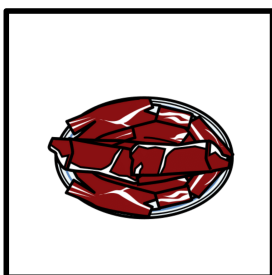
EL PAN DE BRÓCOLI



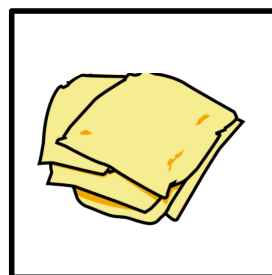
EN SARTÉN



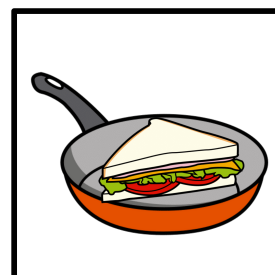
COLOCAR



JAMÓN



QUESO LONCHAS



CALENTAR HASTA  
FUNDIR EL QUESO