BUILD A BETTER
SANDWICH

Hint: It’s 100% about the fixins. We guarantee that these quick little gourmet makeovers will end your brown-bag fatigue— and make your officemates jealous.

YOUR USUAL:
HAM AND CHEESE

UPGRADE IT:
Fancy up the cheese, then add pineapple and jalapeño for a ‘Wait, am I on vacation?’ vibe. Layer pumpernickel bread with ham, fresh mozzarella, thinly sliced fresh pineapple, sliced jalapeño, and cilantro.
YOUR USUAL: TUNA SALAD
UPGRADE IT:
Take your sandwich in a Niçoise salad–inspired direction; in a bowl, toss 5 kalamata olives (sliced), 1 strip lemon zest (thinly sliced), 1 tsp lemon juice, and 1 Tbsp chopped fresh parsley. Toss flaked solid white tuna with fresh lemon juice and olive oil. Layer on wheat bread with sliced tomato and a hard-cooked egg, top with the olive relish.

YOUR USUAL: ROAST BEEF ON A ROLL
UPGRADE IT:
Whip up a homemade relish to add a completely fresh sweet-and-sour crunch. In a bowl, combine 1/2 finely chopped small half-sour pickle, 1 thinly sliced sweet red cherry pepper (jarred) and 1 Tbsp finely chopped sweet red onion. Spread a thin layer of Dijon mustard on a roll, then layer with roast beef and shredded romaine, top with the cherry pepper relish.

YOUR USUAL: TURKEY WITH MUSTARD
UPGRADE IT:
Mix in some mustardy marmalade and it’ll feel bistro-worthy. In a bowl, combine 1 Tbsp each orange marmalade and whole-grain mustard. Spread on a crusty baguette, then layer with turkey, Brie, and arugula to lend a peppery kick.

YOUR USUAL: ROTISSERIE CHICKEN
UPGRADE IT:
Give it some serious Thai flavor. In a bowl, combine 2 Tbsp creamy peanut butter with 1/2 tsp each Sriracha and fresh lime juice. Spread onto Italian bread, then layer with sliced chicken, sliced cucumbers and grated carrot. Add a squeeze of lime, then top with fresh basil.

TAKE IT TO GO
If you want to be as environmentally friendly as you are chic (and you do, right?), consider packing your sandwich in this pretty beeswax-treated cotton you rinse and reuse ($11, beeswrap.com).