



Egg Aioli with Avocado Sandwich

NIBBLEDISH CONTRIBUTOR

Ingredients

1 Boiled Egg, 1/4 cup of Mayonaise, 1 tsp of Dijon Mustard, Pinch of Paprika, 1/4 of ripe Avocado sliced, 3-4 Organic Dandelion Leaves (or Lettuce of your choice), 1 slice of Rye Bread, 5-8 dried Cherries (or Apricots sliced)

Instructions

(Makes 1 open faced sandwich)

Boil an egg to your liking. Combine Mayo, Dijon Mustard and Paprika in a bowl - once the egg is cooked and slightly cooled add by cutting it in the mixture.

Toast rye bread, lightly spread Mustard or Soya butter. Add Dandillion Leaves, Avocado and Egg Aioli - finally top with dried Cherry's.