Egg Salad Sandwich

NIBBLEDISH CONTRIBUTOR

Ingredients

Egg Salad:
4 hard boiled eggs
1/3 tbs fresh dill
1 tsp salt
1 tsp black pepper
1/2 tsp garlic powder
1 tbs olive oil mayonnaise
1 pinch red chili flakes
1 dill pickle spear (optional)

Sandwich:
8 slices of artisan bread, toasted
1 cup spring mix lettuce
1-2 tomatoes

Instructions

This is a nice twist on the typical eggs salad sandwich. This recipe will make 4 sandwiches.

Roughly chop the cooled hard boiled eggs and transfer to a bowl. Add the mayonnaise, dill, salt, garlic, pepper, and chili flakes and mix until blended together. I also like to add about 1 tsp of pickle juice or chop up a spear of pickle into tiny cubes and add it to the mixture. If I do this, I usually add less fresh dill.

Toast the slices of bread in the oven brushed with olive oil or in a panini press. Slice tomatoes and put about 3 slices on each sandwich. Spread egg salad over the tomatoes and top with spring mix.