



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.