

Classic Egg Salad Sandwich - A Creamy, Easy Lunch Favorite

Sometimes, the simplest recipes are the most satisfying-and this



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INGREDIENTS

For the Egg Salad:

- 6 hard-boiled eggs, peeled and chopped
- ... cup mayonnaise
- 1 teaspoon Dijon mustard
- 1 teaspoon lemon juice
- 1 tablespoon chopped chives (plus more for garnish)
- Salt and pepper, to taste

For the Sandwich:

- 4 slices of bread (white, wheat, sourdough, or your favorite)
- Lettuce, tomato, and/or spinach (optional)

DIRECTIONS

1. ? Step 1: Make the Egg Salad: In a medium bowl, combine chopped hard-boiled eggs, mayonnaise, Dijon mustard, lemon juice, and chopped chives.
2. Mix well until fully combined and creamy.
3. Season with salt and pepper to taste.
4. ? Step 2: Assemble the Sandwich: Lay out 4 slices of bread on a clean surface.
5. Spread a generous layer of egg salad onto two slices.
6. Top with lettuce, tomato, or spinach if using.
7. Close the sandwich with the remaining bread slices.
8. ? Step 3: Serve and Enjoy: Cut the sandwiches in half or into quarters.
9. Serve immediately and enjoy, or wrap and chill for later.

SWAPS & NOTES

Mayo Alternative: Try Greek yogurt or mashed avocado for a lighter version.

Add-ins: Celery, dill, paprika, or even a dash of hot sauce can add a fun twist.

Bread Options: Croissants, pita pockets, or bagels all work beautifully.

Serve on a bed of greens or in lettuce cups for a low-carb option.

TIPS FOR SUCCESS

Cool your eggs fully before mixing to prevent a watery salad.

Use a fork or pastry cutter to mash the eggs to your desired consistency.

Toast your bread for extra crunch and a more satisfying texture.

