

# The Best Egg Salad Sandwich

Makes 2 servings

## Ingredients:

- 4 hard-boiled eggs, peeled and chopped
- 3 tablespoons mayonnaise
- 1 teaspoon yellow mustard
- 1 tablespoon chopped fresh chives
- Salt and pepper to taste
- 4 slices of bread



## Directions

1. In a bowl, combine chopped eggs, mayonnaise, mustard, chives, salt, and pepper.
2. Mix until creamy and combined well.
3. Spread the egg salad evenly onto two slices of bread, then top with the remaining slices.
4. Cut sandwiches in half and serve.

## Cooking Tidbit

For extra flavor, sprinkle in a dash of paprika or a splash of pickle juice. Toast the bread lightly for added crunch or serve on croissants for a fancier presentation.