

# Easy Egg Salad Sandwiches

## Ingredients:

- 6 eggs (hard boiled)
- ½ cup Mayonnaise
- 1 tbsp mustard
- Salt and pepper to taste
- 4 slices of bread
- Optional add ins: pickle, celery

## Directions:

1. Boil a pot of water. Gently place the eggs into the pot, turn burner down to medium and set timer for 12 minutes. Once timer goes, place pot into the sink and run cold water over the eggs until they cool.
2. Once eggs are cool, peel the shells off and slice up the eggs into a bowl. Add mayo, mustard, salt and pepper and any add ins you would like. Mix until just combined. Spread a bit of mayo on your bread slices and use a fork to gently place some of the egg mixture onto your bread. Place the top piece of bread on and add a healthy fruit or vegetable on the side. Now you have a healthy lunch!