

EGG SALAD SANDWICH

This bright & briny, tangy & creamy egg salad recipe is good to the last spoonful!

PREP TIME: 15 mins

SERVES: 3

INGREDIENTS:

- 4 hard boiled eggs
- 1/4 cup vegan mayonnaise
- 1 teaspoon extra-virgin olive oil
- 2 teaspoons Dijon mustard
- 1 small garlic clove, minced
- 1/4 teaspoon turmeric
- Freshly ground black pepper
- 2 tablespoons sweet relish
- 2 tablespoons chopped fresh chives

FOR SERVING:

- 6 slices of whole-grain sandwich bread

DIRECTIONS:

In a small bowl, whisk together the mayonnaise, olive oil, mustard, garlic, turmeric, and black pepper. Stir in the sweet relish, and chives. Chill until ready to serve. Assemble the sandwiches and serve.