

# *Fine w/ Food*

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## **CLASSIC EGG SALAD**

- 8 hard-boiled eggs
- 2 heaping tbsp. mayonnaise
- 2 tbsp. dijon mustard
- small dash of pickle juice
- generous amount of salt & pepper
- toasted sliced bread
- sunflower sprouts to top
- curry powder to top  
(trust me, it's amazing)



start by hard boiling your eggs. this is best at least a few hours in advance so your eggs can cool

after your eggs have cooled, peel them by removing the shells. chop eggs into size of your liking (I like my egg salad to have some bigger pieces of egg) and transfer to a medium-size mixing bowl

in a small bowl, combine the mayonnaise, dijon mustard, pickle juice, salt & pepper and mix to combine

pour dressing into bowl with eggs, mix to combine and season with a titch more salt & pepper

serve over toasted bread, sprinkle with curry powder, top with sunflower sprouts, serve, & enjoy!