



# Finger Sandwiches

## Egg Salad Tea Sandwiches

### Ingredients

4 slices of Wonder® White or Whole Wheat Bread

4 peeled, chopped, hard-cooked large eggs  
(boiled and refrigerated the night before)

¼ cup mayonnaise

2 tablespoons chopped dill

¼ teaspoon kosher salt

¼ teaspoon pepper

Optional: Romaine lettuce



### Directions

- 1 Place eggs in the bottom of a deep-bottomed pan. Fill the pan with cold water, 1 inch above the eggs, and boil for 10 minutes. Drain water and refrigerate overnight.
- 2 On the day of, peel and chop eggs. In a large bowl, mix the chopped hard-boiled eggs with the mayonnaise and salt and pepper and chopped dill.
- 3 Spread the egg mixture onto a slice of Wonder® White bread and then top with another bread slice then cut in half.
- 4 Serve and enjoy!
- 5 Optional: Remove crusts before spreading egg mixture and add slices of romaine lettuce.