



Deluxe Cold Cut and Egg Sandwich

Serves 2 / 30 mins

Ingredients

4 slices of Wonder® 100% Whole Wheat Bread	2 tbsp. mayonnaise
4 hard-cooked eggs, peeled and sliced	1 tomato, sliced
Salt and fresh ground black pepper, to taste	1/2 red onion, thinly sliced
6 slices of mixed cold cuts (such as ham, mortadella, smoked turkey, capicola)	8 slices of cucumber
	2 leaves of iceberg lettuce



Directions

 Prep time **5m** | Cook **25m** | Ready in **30m**

- 1** Place eggs in a medium pot and cover with cold water by 1". Bring to a boil, then cover the pot and turn the heat off. Let the eggs cook for 9 to 12 minutes, depending on your desired done-ness.
- 2** Transfer the eggs to a bowl of ice water, chill for 14 minutes, and once cooled peel eggs and slice. Garnish with salt and pepper if desired.
- 3** Spread 1 tbsp. of mayo onto 1 slice of bread. Top with chosen cold cuts, tomato slices, onion, cucumber, lettuce, egg slices and another slice of Wonder® bread. Repeat to complete 2 sandwiches.
- 4** Serve and enjoy!