

Wonder^{®/MD}

Deluxe Cold Cut and Egg Sandwich

Serves 2 / 30 mins

Ingredients

- 4 slices Wonder® 100% Whole Wheat Bread
- 4 hard-cooked eggs, peeled and sliced
- 2 tbsp. mayonnaise
- Salt and fresh ground black pepper, to taste
- 6 slices of mixed cold cuts (such as ham, mortadella, smoked turkey, capicola)
- 1 tomato, sliced
- ½ red onion, thinly sliced
- 8 slices of cucumber
- 2 leaves of iceberg lettuce

Directions

 Prep Time: **5 minutes** | Cook Time: **25 minutes** | Total Time: **30 minutes**

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!

