



Avocado Egg Salad

Serves 4 / 15 mins

Ingredients

- 8 slices 100% Whole Wheat Bread
- 1 medium avocado, pitted and peeled
- 4 tbsp. mayonnaise
- 1 ½ tsp. fresh lemon juice
- 2 tbsp. red onion, chopped
- 6 hard-boiled eggs, peeled and chopped
- 3 tbsp. of chopped celery
- 1 tbsp. finely chopped chives, parsley or dill
- Salt and fresh ground black pepper, to taste
- Lettuce

Directions



Prep Time: **15 minutes** | Cook Time: **10 minutes** | Total Time: **25 minutes**

1. To make hard-boiled eggs, cook the eggs for about 10 minutes in a saucepan of simmering water to cover. Drain eggs from water, cool under cold running water, and peel.
2. Mash avocado, mayonnaise, and lemon juice together in a medium bowl. Stir in the eggs, celery, and chives. Season with salt and pepper, to taste.
3. Toast slices of Wonder® 100% Whole Wheat bread until preference. Spread 4 slices of bread with ¼ of the avocado egg salad and place a leaf of lettuce on top. Top each sandwich with another slice of toast and serve.

