

Curried Egg Salad Sandwich



Preparation time: 20 mins

Serves: 4 people

User Rating: ★★★★★

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Categories: Quick & Easy, Pantry and Fridge Staples, Breakfast Recipes, Lunch Recipes, Vegetarian, Kid Friendly, Meals for One

Do two slices of bread make everything better? I think we just found the cheat code to deliciousness!

In this super affordable recipe by creator and home cook, [Tom Smallwood](#), the classic egg salad is plated up between two thick wholesome bread slices. Slot this one in your lunch rotation and you won't regret it.





Ingredients

- 3 eggs
- ½ bunch chives, sliced very thin
- Salt & pepper to taste
- 2 Tbsp mayonnaise
- ½ tsp curry powder
- 2 slices white bread, cut thick

Method

1. Start by gently lowering the eggs into boiling water seasoned with salt. Allow to cook for 7 minutes before removing. Place into a bowl of ice water or run under cold water to stop the cooking process.
2. Peel the eggs and add to a food processor. Pulse to finely mince the eggs (be gentle, we want crumbly eggs, not paste).
3. Add to a bowl with mayonnaise, curry powder and chives, seasoning to taste with salt and pepper.
4. Butter 1 side of each slice of bread and add a generous amount of the egg salad mixture to one slice.
5. Top with the other slice of bread and serve.

Notes

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Try watching this video on www.youtube.com, or enable JavaScript if it is disabled in your browser.