



Egg & Watercress Sandwiches

INGREDIENTS

- 4 Eggs (hard boiled & peeled)
- 60g Mayonnaise
- ¼ tsp Dijon Mustard
- 2 tsp Fresh chives, Chopped
- 6 Slices white bread
- Salt & Pepper to taste
- 100g Watercress (you can replace with rocket)



Serves: 3



Prep Time: 7 min



Cooking Time: 10 min

METHOD

1. Place the eggs in a bowl and mash lightly with a fork. Do not over mash. Add the mayonnaise, chives, mustard and salt and pepper and mix to combine until the mustard disappears and the chives are spread throughout the mixture.
2. Spread the egg mixture evenly across three slices of bread. Top with watercress and then top with the remaining three slices of bread to form three sandwiches.
3. Carefully remove the crusts and slice into three equal finger sandwiches.
4. Ready to Serve.

Note * Place eggs in boiling water for 10 mins, remove from heat and run under cold water until cooled slightly, then crack and peel shell.



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