



Tarragon-and-Shallot Egg Salad Sandwich



INGREDIENTS

8 Hy-Vee large eggs
2/3 cup celery, thinly sliced
1/2 cup Hy-Vee mayonnaise
2 tsp shallot, finely chopped
2 tbsp fresh tarragon, finely chopped
1 tbsp Gustare Vita white wine vinegar
1/2 tbsp Hy-Vee Dijon mustard
1 tsp lemon zest
1/2 tsp kosher salt
1/2 tsp Hy-Vee ground black pepper
8 slice(s) Hy-Vee Bakery sourdough bread, toasted
Desired fixings, such as: butterhead lettuce leaves, and/or sliced radishes

PREPARATION

- 1** Place eggs in single layer in large saucepan. Add enough water to cover at least 1-inch above eggs. Cover saucepan and bring to a boil. Remove saucepan from heat. Let eggs stand, covered, in hot water 15 minutes. Drain; immediately run cold water over edges or place in ice water to completely cool.
- 2** Peel and chop eggs. Combine chopped eggs, celery, mayonnaise, shallot, tarragon, vinegar, Dijon mustard, lemon zest, salt, and pepper in medium bowl. Cover and refrigerate at least 2 hours before serving.
- 3** To assemble sandwiches, top 4 slices toasted bread with desired fixings. Add egg salad and top with additional desired fixings and remaining toasted bread slices. Serve sandwiches immediately or cover and refrigerate up to 2 hours.

NUTRITION FACTS

Calories: 520
Total Fat: 34g
Saturated Fat: 7g
Trans Fat: 0g
Cholesterol: 390mg

Sodium: 960mg
Carbohydrates: 35g
Fiber: 2g
Sugar: 2g
Protein: 17g