

Egg Salad Florentine Sandwich

By Katie Monkiewicz

Ingredients

4 hardboiled eggs
¼ cup mayonnaise
1 teaspoon dijon mustard
1 tablespoon green onion, sliced thin
1 tablespoon celery, diced
1 teaspoon dill, chopped
2 slices bacon
1 slice large tomato
Handful of fresh spinach
Halved plain bagel or baguette

Instructions

1. Toast the bagel or baguette under the broiler or in the toaster.
2. Cook the bacon to desired doneness.
3. Chop the eggs and mix well in a bowl with the mayonnaise, mustard, green onion, celery, and dill.
4. Place both sides of bagel or baguette on a plate, and layer on spinach, tomato, bacon, and egg salad. Serve open-faced.

Note: There are so many things you can add to egg salad for additional flavor. Try avocado, horseradish, olives, capers, pickles, peppers, etc!