

# Light Egg Salad Sandwich

Makes 6 Servings

## Ingredients

- 8 large eggs
- 1/2 cup plain yogurt
- 2 stalks celery, chopped small
- 2 green onions, finely sliced
- 2 teaspoons yellow mustard
- 2 teaspoons dried dill weed
- 2 teaspoons dried chives (optional)
- Salt and pepper, to taste
- 12 slices whole wheat bread, toasted
- 1 head iceberg lettuce, leaves separated (optional)

## Directions

1. Place eggs in pot of cold water over high heat. Once water comes to boil, turn off heat and cover. Let sit until eggs are fully cooked, about 10 to 12 minutes. Carefully remove eggs and rinse under cold water until cool enough to handle. Peel eggs and toss away shell. Using a knife, roughly chop eggs.
2. In a large bowl, mix chopped eggs, yogurt, celery, green onion, mustard, dill and chives (if using). Season with salt and pepper to taste. Spread egg salad evenly over 6 slices of bread. Top with lettuce (if using) and the rest of the bread slices. Serve and enjoy. Leftover egg salad can be stored in an airtight container in the refrigerator for up to one week.

Recipe from: Feeding Pennsylvania and PA Eats

