



Smoked Salmon Egg Salad on Croissants

Salmon's smoky flavor elevates this egg salad to the next level.

Serves 6

3/4 cup	mayonnaise
1 tsp	dill weed
1/2 tsp	fresh lemon juice
1/4 tsp	sea salt
1/8 tsp	ground black pepper
6 large	hardboiled eggs, chopped
4 ounces	smoked salmon, chopped
6	croissants, split like a hinge
6 pieces	pepper jack chesse
1-1/2 cups	fresh baby spinach

1. In a large bowl, whisk mayonnaise, dill weed, lemon juice, salt, and pepper until well blended.
2. Gently fold in eggs and salmon.
3. Divide into the six croissants and top with cheese and baby spinach.
4. Serve.