



Curried Egg Salad

A flavorful egg salad with a bit of zip. Perfect on toasted bread or between Hawaiian rolls.

Serves 6

1/2 cup	mayonnaise
1/2 tsp	ground curry powder
1/2 tsp	honey
Dash	ground ginger
6 large	hardboiled eggs, coarsely chopped
3	green onions, chopped
6 slices	bread toasted
6 slices	tomato
	Black cracked pepper

1. In a large bowl, whisk mayonnaise, curry powder, honey and ginger until well blended.
2. Fold in chopped eggs and onions.
3. Divide onto the top of the toasted bread. Top each with a tomato slice and ground black pepper.