

SMASHED EGG SANDWICHES



Serves 4



Prep Time 10 minutes



Cook Time 8 minutes



INGREDIENTS

- 3 eggs
- ¼ cup **HEINZ [SERIOUSLY] GOOD™ Caramelised Onion Mayonnaise**
- 8 slices rye, wholegrain or sourdough bread
- 1 cup cress

METHOD

1. Place the eggs in a saucepan and cover with cold water. Bring to the boil. Reduce heat and simmer for 7-8 minutes to hard-boil the eggs. Remove from the heat. Rinse the eggs in cold water. Stand until eggs are cold enough to remove the shells.
2. Place the peeled eggs in a mixing bowl and smash with a fork. Mix through

HEINZ [SERIOUSLY] GOOD™

Caramelised Onion Mayonnaise and season with freshly ground black pepper.

- 3.** Divide the egg mixture between 4 slices of bread. And spread to cover the surface of the bread. Scatter over cress. Top each with another slice of bread. Cut each sandwich in half to serve.