

# Avocado Egg Salad

## Description

Avocado and egg - a match made in heaven!

## Ingredients

- 8 hard boiled eggs peeled
- 2 whole avocados pitted
- 4 tbsp mayonaise
- 3 tsp red wine vinegar
- 1/2 tsp kosher salt

## Instructions

Combine all ingredients (scrape avocado from skin) in the bowl of a food processor.

Pulse a few times, scraping the bowl once or twice if necessary.

Continue pulsing until salad reaches the consistency you want: chunky or more smooth!

Check seasoning and adjust as necessary.

Serve on a sandwich (spread bread with a mix of Dijon and mayonnaise) or serve on a thick slice of tomato as a cool salad.

Sprinkle on chives to make it purty.



## Summary

**Yield:** 4

**Prep Time:** 5 minutes

**Category:** Sandwiches

**Cuisine:** American