Rotisserie Chicken & Cheddar Egg Salad Sandwich

A picture containing food, table, container, plastic

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Ingredients:

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| Mayonnaise | 1 cup |
| Whole grain mustard | ¼ cup |
| Coarsely ground black pepper | 2 tsp |
| Minced garlic | 1 tbsp |
| Celery, small dice | 1 cup |
| Flat-leafed parsley, roughly chopped | ½ cup |
| Finely chopped green onions | ½ cups |
| Chopped cooked rotisserie chicken-chilled | 2 cup |
| Grated cheddar cheese | 1 cup |
| Phil’s Fresh DHA Omega-3 Large Eggs | 5 |

Directions:

1. Prepare chicken salad: in a large bowl, use rubber spatula to work together mayonnaise, mustard, pepper, garlic, celery, parsley, and onions.
2. Add chicken and cheddar cheese to bowl. Mix thoroughly with other ingredients. Taste and adjust seasoning aggressively, as flavors will be muted by bread, tomatoes, pickles, and lettuce.
3. Gently fold in eggs to preserve the yolks appearance and texture
4. Keep chilled until ready to use. Can be made a day ahead.