

EGG MAYO SANDWICH RECIPE



Ingredients:

- 2 Eggs
- 2 tablespoons Mayonnaise
- Salt if needed
- ¼ teaspoon Black pepper
- Red chilli flakes (optional)
- Bread slices

Process:

1. Boil eggs for 8 minutes. Put them in cold water for a while and peel them.
2. Separate the egg white and egg yolks. Mash the yolks well and chop the egg white in small pieces.
3. Add mayonnaise, black pepper and salt if needed. You can add chilli flakes too. Mix them well.
4. Take two bread slices and spread the egg mixture evenly on one slice of the bread slice and cover it with the other slice.
5. Cut and serve them. Enjoy!