

Egg Salad with Fresh Herbs



We have six hens who give us delicious eggs and currently, my garden is booming with herbs and spicy arugula greens! I make fresh bread each week, and this is an excellent summer lunch on the weekend. While simple, it is most delicious and pairs nicely with the Lolati Rosé of Syrah.

Ingredients

Serves 2

Egg Salad

3-4 eggs

2 - 3 Tbs. mayonnaise

1 Tbs., or to taste, olive oil (I enjoy the most peppery kinds!)

2 Tbs. chopped fresh herbs, such as chives or basil

salt and freshly cracked pepper, to taste

4 slices of white or country bread

Topping

Small bunch of baby arugula

Olive oil, to taste

Flakey sea salt, to taste

Cherry tomatoes (as many as you like!), sliced in half



Procedure

Place eggs in a small pot and fill with enough water to cover them. Cover the pot with a lid and bring the water to a simmer. When bubbling, take the pot off the heat and keep covered for 8-9 minutes. Once done, remove eggs with a slotted spoon into a bowl filled with ice water to cool.

Once the eggs are cool enough to handle, peel the shells. Roughly chop the eggs and add them to a medium-sized bowl. Mix in the mayonnaise, olive oil, herbs, salt, and pepper.

Toast the bread to your preference of doneness. Top each slice of bread with the egg salad mixture for a nice open-face sandwich.

In a small bowl, gently mix the arugula, olive oil, and salt with your hands. Lay the arugula mixture on top of your open-face sandwiches and add sliced cherry tomatoes as a garnish.