**Egg Salad Sandwich**

**You Need:**
- 1 egg
- 1 tsp. mayonnaise
- 1/4 tsp. mustard
- pinch salt & pepper
- 2 slices of bread
- 1 teaspoon
- 1/4 teaspoon
- water
- bowl
- stove
- saucepan with lid
- knife
- large spoon
- cutting board

1. Place egg in medium saucepan. Add enough cold water to cover 1 inch above the egg.

2. Put pan on stove. Turn heat to HIGH.
Bring to a boil. Cover with lid. Turn heat down to LOW.

Simmer 20 minutes. Turn stove OFF.

3. Remove lid. Run cold water over the egg until cool enough to handle.

4. Roll the egg between palms of hands.

5. Peel off egg shell. Rinse off egg under water.

6. Take egg and place on cutting board. Chop into small pieces with a knife. Put egg in a bowl.
7. Add 1 tsp. mayonnaise and 1/4 tsp. mustard to bowl. Salt and pepper to taste. Stir until mixture is smooth.

8. Spread egg mixture on one slice of bread and top with another slice of bread. Cut in half. Serve.
EGG SALAD SANDWICH

You Need:

1 egg
1 tsp. mayonnaise
1/4 tsp. mustard
pinch salt & pepper
2 slices bread
water

saucepan with lid
bowl
knife
teaspoon
large spoon
1/4 teaspoon
cutting board

1. Place egg in medium saucepan. Add enough cold water to cover 1 inch above the egg.

2. Put pan on stove. Turn heat to HIGH. Bring to a boil. Cover with lid. Turn heat down to LOW. Simmer 20 minutes. Turn stove OFF.

3. Remove lid. Run COLD water over the egg until cool enough to handle.

4. Roll the egg between palms of hands.

5. Peel off eggshell. Rinse off egg under water.

6. Take egg and place on cutting board. Chop into small pieces with knife. Put egg in bowl.

7. Add 1 tsp. mayonnaise and 1/4 tsp. mustard to bowl. Salt and pepper to taste. Stir until mixture is smooth.

8. Spread egg mixture on one slice of bread and top with another slice of bread. Cut in half. Serve.