# Avocado Egg Salad

## Description

Avocado and egg - a match made in heaven!



## Summary

**Yield:** 4
**Prep Time:** 5 minutes
**Category:** Sandwiches
**Cuisine:** American

## 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

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mayonnaise) or serve on a thick slice of tomato as a cool salad.

Sprinkle on chives to make it purty.