

Spicy Egg Salad Panini

Creamy grated hard boiled eggs along with the color and crunch of red onion, green Serrano pepper and yellow bell pepper, make this a mouthwatering sandwich, best served grilled in a toastie-maker or sandwich/Panini maker



Prep Time
15 mins

Cook Time
20 mins

Servings: 2

Ingredients

- Fresh sliced loaf bread of choice
- Butter for spreading

For the Egg Salad

- 3 hard-boiled eggs
- $\frac{3}{4}$ teaspoon salt
- $\frac{1}{2}$ teaspoon cracked black pepper
- 1 $\frac{1}{2}$ teaspoon Dijon mustard
- 1 teaspoon finely minced Serrano pepper
- 3 tablespoons finely chopped red onion
- 2 tablespoons finely diced bell pepper
- Dash or two of hot sauce like Tabasco
- 1 tablespoon melted butter

Instructions

1. In a bowl, grate hard boiled eggs using a fine grater (a micro plane style zester is perfect for this job.)
2. Add the seasonings, mustard, onion, Serrano and bell pepper, hot sauce and melted better to the grated hard-boiled eggs. Mix to form a creamy egg salad.
3. Pre-heat the sandwich or Panini maker on a high setting or heat the stove-top toastie-maker on the stove.
4. Spread desired amount of egg salad on a slice of fresh loaf bread. Cover with another slice of bread and apply a layer of butter on top of the slice.
5. Put the sandwich buttered side down onto the toastie-maker or sandwich/Panini maker. Now, apply a layer of butter on the unbuttered side and close the equipment to toast the sandwich.
6. Serve the freshly-made Egg Salad Toastie-style Panini Sandwich as a meal with your favorite side or cut the sandwich into mini triangles for a perfect high-tea snack.

Notes

Serrano chili pepper can be replaced with Jalapeño chilies for a lesser spice kick or with Thai Green Chili for a spicier touch.

Worth-knowing:

For those unfamiliar with a stove-top toastie-maker, it's the forerunner to all sandwich and panini makers, a simple mechanical clamp-based kitchen tool, which makes delicious sandwiches right on the stove top.