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## **Open-Face Egg Salad Sandwich**

Yield: 3 min Total Time: 25 min

Recipe from: https://www.recipeschoose.com/recipes/artisan-bread-recipe-italian-dish

## **Ingredients:**

- 2 tablespoons plain yogurt plus more if needed, make it rich, luxuriant Greek-style yogurt
- ground black pepper
- sea salt
- 2 tablespoons chopped fresh chives or dill, as well as, or in place of a small pinch of fresh thyme
- 4 artisan bread extra-thin slices, preferably whole-grain
- unsalted butter A little
- 1 clove garlic peeled, optional
- 4 hard-boiled eggs large, cooled

## **Nutrition:**

1. Calories: 150 calories 2. Carbohydrate: 2 grams

3. Cholesterol: 295 milligrams

4. Fat: 12 grams 5. Protein: 9 grams 6. SaturatedFat: 5 grams

7. Sodium: 350 milligrams

8. Sugar: 1 grams

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