

# Russian Egg Salad

Cooking Time 10 minutes (preparation time 5 minutes) Serves 4

## Ingredients

- 6 eggs
- 1/4 cup light sour cream
- 1/4 cup low fat yoghurt
- 1 teaspoon Dijon mustard
- 2 tablespoons chopped char grilled or roasted red capsicum
- 1 tablespoon chopped chives, plus extra to garnish
- 8 slices rye bread



## Method

1. Place eggs into a saucepan large enough to hold eggs in a single layer. Cover with cold water and bring to boil, cook for ten minutes. Drain and cool under cold water, then peel. Roughly chop the eggs.
2. Combine the sour cream, yoghurt and mustard until smooth. Stir in the chopped egg, chives and char grilled or roasted capsicum.
3. Pile onto the rye bread as an open sandwich. Sprinkle with extra chives.