



Snack Egg Crostini

Yield: 16
 Prep time: 8 min
 Cooking time: 5 min

Ingredients	Metric	Imperial	Method
Hard cooked eggs peeled and chopped	6	6	Blend together eggs, relish, salad dressing, salt and pepper. Set aside.
Sweet relish, drained	30 ml	2 tbsp	
Ranch style salad dressing	30 ml	2 tbsp	
Salt and pepper, to taste			
Italian style rolls (12 cm / 5")	4	4	Cut rolls in half lengthwise. Toast cut sides.
Chunky herb and garlic pasta sauce	250 ml	1 c	Spread 15 ml/1tbsp pasta sauce on each toasted bread piece. Spoon rounded 15 ml/1 tbsp egg mixture on top. Garnish with shredded cheese. Broil until mixture is hot and cheese is melted, about 3 minutes. Serve warm.
Shredded cheese			

Source: Canadian Egg Marketing Agency

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