

Deviled Egg Croissant Breakfast Sandwiches

The following recipe was created in collaboration with Lauren Schulte. To see more of her bites and meals, visit her Instagram [@TheBiteSizePantry](#).

Ingredients

- 3-4 croissants
- 12 hard boiled eggs
- 1/4 cup mayo
- 1/4 cup Greek yogurt
- 2 Tbsp. Dijon mustard
- 1 Tbsp. yellow mustard
- 4 Tbsp. sweet relish or chopped dill pickles + 1 Tbsp. sugar
- 2 celery stalks
- 1/4 cup chives or green onion
- Smoked paprika and chives for garnish



Instructions

1. In a food processor, add all the ingredients and blend until smooth. If you like it on the chunkier side, only pulse it a couple of times until the eggs and the rest of the ingredients are broken up and combined.
2. Place a couple leaves of romaine lettuce on the bottom half of a sliced croissant.
3. Add a couple Tbsp. of the Deviled Egg Salad.
4. Garnish with smoked paprika and extra scallions and top with the other half of the croissant.

Note: You can also serve this dip “party style” on a serving platter with veggie dippers.