

# Spicy Thai Red Curry-Basil Egg Salad Sandwich with Apple Mango Medley



20 minutes | 2 servings

## Find cookware

[chef's knife](#)  
[citrus juicer \(optional\)](#)  
[colander](#)  
[cutting board](#)  
[grater \(optional\)](#)  
[measuring spoons](#)  
[mixing bowls](#)  
[potato masher](#)  
[stirring spoon](#)  
[vegetable peeler](#)

## Grab ingredients

½ small pkg	fresh basil
1	Gala apple
6	hard-cooked eggs, peeled
½	lime
1	mango
10 ml	Thai curry paste, red
4 slices	whole grain bread
	honey
	mayonnaise
	rice vinegar
	salt

## Cook & enjoy

- 1 Wash and dry the fresh produce.  
½ lime  
1 mango  
1 Gala apple  
½ small pkg fresh basil
- 2 Zest and juice lime into a small bowl.
- 3 Peel mango and slice flesh away from the pit, starting with the flat sides. Medium dice and add to the bowl with the lime.
- 4 Quarter, core, and medium dice apple; add to the bowl and stir to combine the fruit medley. Set aside.
- 5 Place mayo, curry paste, vinegar, honey, and salt in a medium bowl. Stir to combine the dressing.  
3 tbsp mayonnaise  
2 tsp Thai curry paste, red  
1 ½ tsp rice vinegar  
½ tsp honey  
¼ tsp salt
- 6 Roughly chop eggs and add to the bowl with the dressing. Using a fork or potato masher, mash and combine the egg salad.  
6 hard-cooked eggs, peeled
- 7 Pick basil leaves off the stems, roll up crosswise, and thinly slice into ribbons. Add to the bowl with the egg salad and stir to combine.
- 8 Place half of the bread slices on a flat surface and divide egg salad between them; cover with remaining slices and press gently to adhere. Cut sandwiches in half.  
4 slices whole grain bread
- 9 To serve, divide sandwiches and fruit medley between plates. Enjoy!