

# Tuna & Egg Sandwich Filler

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*This tuna and egg sandwich filler can be spooned onto sandwiches, served with crackers or crostini or serve with lettuce and cucumber for a yummy salad. Keeps for 2-3 days in the fridge.*

## Ingredients:

2 x 185g tins tuna in water, drained and flaked  
2 hard boiled eggs  
2 tbsp. mayo  
2 tbsp. soured cream  
1 tbsp. Worcestershire sauce  
1 tsp. grainy mustard  
1 tsp. dried dill  
1 tsp. dried rosemary  
1 tsp. lemon zest  
Salt and pepper

## Directions:

1. Combine eggs, mayo, soured cream, Worcestershire sauce and mustard in a food processor. Puree until smooth then tip into a bowl.
2. Season with dill, rosemary, lemon zest, salt and pepper and then mix in the drained tuna. Chill until you're ready to serve.

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