



# Potato Dill Salad Sandwich' font\_container='tag:h1|text\_align:center|color:%23252525' google\_fonts='font\_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font\_style:400%20regular%3A400%3Anormal']

Yield: 1 Serving' font\_container='tag:h3|text\_align:center' google\_fonts='font\_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font\_style:400%20regular%3A400%3Anormal']

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Ingredients:' font\_container='tag:h3|text\_align:left|color:%23252525' google\_fonts='font\_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font\_style:700%20bold%20regular%3A700%3Anormal']

- 3/4 cup [Reser's® Diced Potato Salad with Egg](#) (71117.65135)
- 1 croissant, cut in half
- 2 lettuce leaves
- 1/2 Tbsp dill, minced
- 1 hard-boiled egg, diced
- Salt & pepper, to taste
- 1 dill pickle

Directions:' font\_container='tag:h3|text\_align:left|color:%23252525' google\_fonts='font\_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font\_style:700%20bold%20regular%3A700%3Anormal']

1. Mix hard-boiled eggs and dill with Reser's Diced Potato Salad with Egg.
2. Fill split croissant with prepared salad and top with a lettuce leaf.



3. Serve with dill pickle on the side.