Easy Egg Salad

Ingredients

- 6 eggs
- ½ cup mayonnaise
- 1-2 teaspoons mustard
- ¼ cup onion, chopped

Optional:
- Can use plain Greek yogurt instead of mayonnaise.
- Use any kind of onion, but red onion works best with this recipe.
- Add chopped green onion, dill, parsley, or cilantro to the salad.
- Add pickle juice, chopped pickles, or relish.
- Add chopped veggies like tomatoes and cucumbers or celery and carrots for a crunchy texture.
- Add proteins such as chicken, tuna, or ham.
- Season with paprika, add a squeeze of lemon juice, or add other flavorings such as sriracha or hot sauce.

Instructions

Prep Time: 5 minutes

Ingredients:

1. Fill a pot with cool water and add the eggs. Bring the water to a boil over high heat. Once boiling, immediately remove the pot from heat, cover the pot, and let the eggs sit in the hot water for 10-12 minutes.

2. Transfer the eggs to a bowl of ice water and let them sit for 5-10 minutes. Then, peel the shell off the eggs and chop the eggs into smaller pieces.

3. In another bowl, mix the mustard and mayonnaise together. Add salt, pepper, and any other spices or sauces.

4. Add the chopped eggs and onions to bowl with the mayonnaise and mustard. Stir until well combined, then taste and season as needed.

5. Serve and Enjoy!

Serving Ideas:

- Egg Salad Sandwich – serve as a sandwich between bread
- Lettuce Wrap – fill the lettuce cups with egg salad and enjoy as a wrap
- Enjoy with crackers and chips, or as a dip for veggies such as carrots and cucumbers