

Egg Salad Recipe

Prep Time: 5 minutes **Cook Time:** 15 minutes **Total Time:** 20 minutes

The easiest Egg Salad Recipe. Hard-boiled eggs with chives, dill, celery and onion in the creamiest Dijon mayonnaise dressing.

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Skill Level: Easy

Cost to Make: \$3-\$6

Keyword: egg salad

Cuisine: American

Course: Lunch, Salad, Side Dish

Calories: 290 kcal

Servings: 4 people

Ingredients

For the Salad:

- 8 **hard-boiled eggs**
- 2 Tbsp celery finely chopped
- 3 Tbsp red onion finely chopped
- 3 Tbsp dill chopped
- 3 Tbsp chives chopped

For the Dressing:

- 1/3 cup mayonnaise
- 2 tsp **lemon juice**
- 2 tsp **Dijon mustard**
- 1/2 tsp **paprika**
- 1/2 tsp salt
- 1/4 tsp ground pepper
- 1 garlic clove, minced

Instructions

1. Cook eggs and cool. Once cooled, peel and chop eggs (we like ours chunky) and place into a salad bowl.
2. Add finely chopped celery, red onion, dill and chives.
3. In a separate bowl, combine ingredients for the dressing. Gently stir dressing into the egg salad until coated and serve.

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