

Perfect Egg Salad

- ✓ Prep 10 minutes
- ✓ Cook 12 minutes
- ✓ Serves 4

Ingredients

- 6 large hard-boiled eggs, peeled
- 3 Tbsp mayonnaise
- 1 tsp Dijon mustard
- 1 tbsp finely chopped chives or parsley
- 1–2 tbsp finely diced celery (optional)
- Salt and black pepper, to taste

Instructions

1. Chop the eggs to your preferred texture—chunky or finely diced.
2. In a medium bowl, stir together the mayonnaise, Dijon, herbs, and celery.
3. Fold in the chopped eggs and season with salt and pepper.
4. Chill for at least 20 minutes to let flavors meld before serving.

Tips for Boiling Eggs Perfectly

These are reliable, outreach-friendly tips you can reuse across materials.

- ✓ **Start cold:** Place eggs in a single layer in a saucepan and cover with cold water by 1 inch.
- ✓ **Bring to a boil:** Heat over medium-high until water reaches a full boil.
- ✓ **Turn off heat:** Cover, remove from heat, and let stand **10–12 minutes** for fully set yolks.
- ✓ **Cool fast:** Transfer eggs to an ice bath for **5 minutes** to stop cooking and improve peeling.
- ✓ **Peeling tip:** Gently crack and roll the egg to loosen the shell; peel under running water for ease.
- ✓ **Storage:** Refrigerate hard-cooked eggs within 2 hours; keep in-shell up to **1 week**.

Use these as seasonal variations to mix up your egg salad routine:

Bright & Fresh: fresh dill or tarragon, lemon zest, green onions, chopped cucumber

Southern & Savory: sweet pickle relish, smoked paprika, crumbled bacon, pimento cheese spoonful

Bold & Tangy: capers, pickled red onions, whole-grain mustard, Buffalo sauce

Creamy Twists: Greek yogurt (swap half the mayo), cottage cheese (¼ cup for extra protein), avocado (½ mashed avocado for color + creaminess)

Food Safety Reminder

Keep egg salad refrigerated at **40°F or below** and serve within **3–4 days**. Discard any portion left out at room temperature for more than **2 hours**.