

Best Egg Salad Recipe



The easiest Egg Salad Recipe. Hard-boiled eggs with chives, dill, celery, and onion in the creamiest Dijon mayonnaise dressing. You can serve this in many ways from a side salad to an egg salad sandwich, over greens, or in lettuce cups.

Author: Natasha Kravchuk **Servings:** 4 people **Calories:** 290

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



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 garlic clove, minced or pressed
- 1/4 tsp salt, or to taste
- 1/4 tsp paprika, or to taste
- 1/4 tsp ground pepper

Instructions

1. **Cook eggs** - Hard-boil eggs then cool in ice water. Once cooled, peel and chop eggs (we like ours chunky) and place them into a salad bowl.
2. **Add aromatics and herbs** - Add finely chopped celery, red onion, dill and chives.
3. **Make the Dressing** - In a separate bowl, combine the ingredients for the dressing.
4. **Combine** - Gently stir the dressing into the egg salad until coated. Season to taste as needed and serve.

Notes

Make-Ahead and Storage: Leftover egg salad should not be left at room temperature for longer than 2 hours. Store in an airtight container in the refrigerator for 3-5 days. Since the flavors mellow out at the salad stands, season to taste before serving.

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