

The Best Egg Salad Recipe

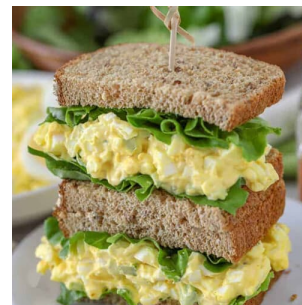
PREP TIME 15 minutes

COOK TIME 10 minutes

TOTAL TIME 25 minutes

SERVINGS 4 servings

AUTHOR [Holly Nilsson](#)



4.98 from 937 votes

This classic egg salad recipe is easy to make and perfect for egg salad sandwiches.

Ingredients

- 8 large hard boiled eggs **cooled and peeled**
- ½ cup [mayonnaise](#)
- 1 ½ teaspoons yellow mustard **or Dijon mustard**
- 1 green onion **thinly sliced**
- 1 rib celery **finely diced**
- 2 teaspoons chopped fresh dill **or ½ teaspoon dried dill**
- salt and black pepper **to taste**

Instructions

1. Cut the eggs in half. Remove the yolks and place them in a bowl or a shallow dish. Finely chop the egg whites.
2. Using a fork, mash the egg yolks with mayonnaise, mustard, and a pinch of salt and pepper until smooth and creamy.
3. Add the chopped egg whites, green onion, celery, and dill. Stir well. Taste and season with additional salt and pepper if desired.
4. Serve on bread or over lettuce.

Notes

To Hard Boil Eggs: Place eggs in a saucepan on the stovetop and cover with water ½-inch above the eggs. Bring to a rolling boil over high heat. Remove from the heat and let stand covered for 15-17 minutes (for large eggs). Transfer the eggs to a bowl of ice water for 5 minutes.

Store leftover egg salad in a covered container in the fridge for up to 4 days.

Nutrition Information

Calories: 320, Carbohydrates: 1g, Protein: 11g, Fat: 29g, Saturated Fat: 6g, Cholesterol: 339mg, Sodium: 332mg, Potassium: 147mg, Sugar: 1g, Vitamin A: 570IU, Vitamin C: 0.9mg, Calcium: 53mg, Iron: 1.6mg

(Nutrition information provided is an estimate and will vary based on cooking methods and brands of ingredients used.)
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