

Egg Salad Recipe - An Organized Chaos

Adapted • Shared by Steve Janowicz

Ingredients

- * 6 large eggs
- * 1/3 cup mayonnaise
- * 1 teaspoon Dijon mustard
- * 1 tablespoon fresh lemon juice or white vinegar
- * 1/4 teaspoon salt adjust to taste
- * 1/4 teaspoon black pepper
- * 1 tablespoon finely chopped red onion optional
- * 1 tablespoon chopped fresh parsley or chives optional



Instructions

1. Prep the ingredients.
2. Combine and cook using the method that best fits the dish title.
3. Taste and adjust seasoning before serving.

Notes

Source: web

Author: Chef

Egg Salad

https://anorganizedchaos.com/egg-salad-recipe/?fbclid=IwY2xjawQH9uxleHRuA2F1bQIxMABicmlkETJ0RnVYVkp3cGVzWmhnUFhXc3J0YwZhcHBfaWQQMjlyMDM5MTc4ODIwMDg5MgABHiuRugY-ikz4NwbeaTyRan-TcXG1aj5EmJV_UvAn1rwnS3Gp9wAyFq3Mk_dP_aem_CGhse6T1X19D--XO4Qq8IQ

There's something about a classic Egg Salad Recipe that feels timeless. For me, egg salad instantly brings back memories of slow mornings, when breakfast lingered into lunch and the kitchen smelled faintly of hard-boiled eggs and fresh bread. It was the kind of meal my mom would make when the fridge was nearly empty-but somehow,