

Basic Egg Salad



Preparation time:	20 mins
Serves:	2 people
User Rating:	★★★★☆

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Categories: Quick & Easy, Pantry and Fridge Staples, TikTok Recipes, Dinner Recipes, Breakfast Recipes, Lunch Recipes, Lunchboxes & Snacks, Vegetarian, Kid Friendly

We asked a few of your favourite recipe developers to come up with a bunch of recipes you can easily make at home for less than \$5 per serve! This recipe comes from seasoned recipe developer **Daen's Kitchen**.

This egg salad is a little bit fancy but extremely quick to make and super affordable - you'll get a meal for 2 under \$10!

Separating the yolks and mixing them with mayonnaise and Dijon mustard to make a creamy egg yolk dressing is what makes this salad extra special.



Ingredients

- 6 eggs
- 2 tbsp mayonnaise
- 1 tsp dijon mustard
- 1 tbsp lemon juice
- ½ tbsp olive oil
- Pinch of salt and pepper
- 1 avocado (optional)
- Fresh chives (optional)
- Sourdough

Method

1. Hard boil the eggs, by placing fridge-cold eggs in a saucepan of cold tap water on a stove. When the water starts to simmer, set the timer for 8 mins. Once timer goes off, place the eggs into an ice bath for 10 minutes. This will prevent the eggs from cooking any further and allow them to slightly cool so they are easy to peel.
2. Remove the eggs from the ice bath. Tap the bottom of the egg (the fatter end of the egg) onto a hard surface to break the shell. Remove a small piece of shell until the membrane is exposed. Insert your finger under the membrane to remove the shell easily. Repeat this with all of the eggs.
3. Cut the eggs in half and remove the yolks. Set to the side. Roughly chop the egg whites and set to the side.
4. In a medium sized bowl, combine the yolks, mayonnaise, dijon mustard, lemon juice, olive oil and salt and pepper. Mash together with a fork until you have a smooth and creamy consistency. Place the egg whites into the bowl and gently fold through with a spoon.
5. Serve on a piece of toasted sourdough with avocado slices and fresh chives.