

Foodnity Recipes

Best Egg Salad Recipe

This egg salad blends hard-boiled eggs, creamy mayo, a dash of dijon, and crunchy celery. It’s simple, satisfying, and works beautifully alongside a fresh shrimp salad for a light meal.

15 min Prep time	**15 min** Cook time	**30 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 4 large eggs, hard-boiled
- [ ] 3 tbsp mayonnaise
- [ ] 1 tsp Dijon mustard
- [ ] 1 tbsp lemon juice
- [ ] 2 stalks celery, finely diced
- [ ] 2 tbsp fresh dill or chives, chopped
- [ ] Salt and freshly ground black pepper to taste

Optional Add-Ins

- [ ] 1 tsp sweet pickle relish
- [ ] A pinch of smoked paprika

Instructions

1. Place the boiled eggs in a bowl, let them cool, then peel and dice them gently.
2. In a separate bowl, whisk together mayonnaise, Dijon mustard, lemon juice, and half of the fresh herbs.
3. Fold the diced eggs into the dressing, being careful not to over-mix; keep some texture.
4. Stir in the diced celery, remaining herbs, and season with salt and pepper. If using, add relish or paprika now.
5. Cover and chill for 10 minutes, then serve on bread, crackers, or lettuce leaves.

Nutrition per serving

320 kcal	15 g	5 g	22 g
Calories	Protein	Carbs	Fat

> **Tips & notes**
> - If the salad feels too thick, thin it with a splash of extra lemon juice or a drizzle of olive oil.
> - For extra freshness, add a handful of arugula just before serving.
> - A light sprinkle of potato radish garnish adds a surprising pop of color.