

PERFECT EGG SALAD

Servings: 6

Prep Time: 10min

Cook Time: 12min

Ingredients

- 12 eggs
- ¼ cup mayonnaise
- 2 tablespoons dijon mustard
- 1 tablespoon horseradish
- 1 tablespoon sweet pickle relish
- ¼ cup minced dill
- ¼ cup minced chives



Directions

1. Place eggs into the bottom of a medium-sized saucepan. Fill the pan with enough water to cover the eggs with 3cm of water. Place saucepan over high heat and bring to a boil. Once it comes to a boil, turn off the heat, put a lid on the pan, and let sit for 8 minutes
2. Fill a bowl with ice and water. Plunge finished eggs into ice water to stop the cooking process. Peel eggs and chop into bite sized pieces
3. Place chopped eggs into a large mixing bowl. Add in mayonnaise, mustard, horseradish, relish, dill, and chives. Gently fold together. Chill until ready to serve