

Classic Egg Salad

Perfect classic egg salad recipe with hard-boiled eggs, mayo, mustard & herbs. Easy 25-minute recipe for sandwiches, salads & more. Storage tips included!

10 min

PREP

15 min

COOK

25 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Classic Egg Salad

Ingredients

- 8 egg
- 1 cup mayonnaise
- 1 cup dill
- 1 cup fresh chives
- 2 tbsp dijon mustard
- 1 tbsp fresh lemon juice
- 1 tsp salt
- 1 tsp black pepper
- 1 tsp paprika
- 4 leaf lettuce

Instructions

- 1 Cook the eggs**

Place 8 eggs in a large saucepan and cover with cold water by 1 inch. Bring to a rolling boil over high heat, then immediately remove from heat and cover with a tight-fitting lid. Let stand for 12 minutes exactly.
- 2** Fill a large bowl with ice water. Transfer the eggs to the ice bath using a slotted spoon and let cool for 5 minutes until completely cold to the touch.
- 3 Prepare the eggs**

Gently tap each egg all over to crack the shell, then peel under cool running water, starting from the larger end. Pat the eggs completely dry with paper towels.
- 4** Roughly chop the peeled eggs into ¼-inch pieces and place in a large mixing bowl. Leave some pieces slightly larger for texture.
- 5 Make the dressing**

Add 1 cup mayonnaise, 2 tablespoons mustard, and 1 tablespoon vinegar to the chopped eggs. Gently fold together with a large spoon until the eggs are evenly coated but not mushy.
- 6** Season with 1 teaspoon salt, 1 teaspoon pepper, and 1 teaspoon paprika. Fold in 4 lettuce leaves that have been finely chopped.
- 7** Taste and adjust seasoning with additional salt and pepper as needed. Cover and refrigerate for at least 30 minutes before serving to allow flavors to meld.

Tips

Use eggs that are at least one week old – they're easier to peel than very fresh eggs.

Place eggs in a single layer in the saucepan to ensure even cooking, and don't overcrowd the pan.

The ice bath after cooking stops the cooking process immediately and makes peeling much easier.

Peel eggs under cool running water to help remove stubborn shell pieces more easily.

Mix gently to maintain some texture – overmixing will create a mushy consistency.

Taste and adjust seasonings after the salad has chilled, as flavors can mellow in the refrigerator.

Add delicate herbs like dill just before serving to maintain their bright flavor and color.

For the creamiest texture, ensure all ingredients are at similar temperatures before mixing.