

Delicious Egg Salad for Sandwiches



Ingredients

- 8 eggs
- 1/2 cup mayonnaise
- 1 teaspoon prepared yellow mustard
- 1/4 cup chopped green onion
- salt and pepper to taste
- 1/4 teaspoon paprika

Adjust Servings

Original recipe yields 4 servings

Directions

1. Place egg in a saucepan and cover with cold water. Bring water to a boil and immediately remove from heat. Cover and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool, peel and chop.
2. Place the chopped eggs in a bowl, and stir in the mayonnaise, mustard and green onion. Season with salt, pepper and paprika. Stir and serve on your favorite bread or crackers.

Nutrition

Amount Per Serving (4 total)

- Calories 344
- Fat 31.9 g
- Carbs 2.3 g