

Classic Egg Salad Sandwich Recipe: A Perfectly Creamy Lunch

There's something timeless about a well-made



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10 min

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INGREDIENTS

6 large eggs
1/4 cup mayonnaise
1 teaspoon mustard (yellow or Dijon)
1 tablespoon chopped fresh chives or green onions
Salt and pepper to taste

4 slices of bread

Optional: lettuce leaves, tomato slices

Instructions:

Cook the Eggs: Place the eggs in a saucepan and cover them with water.

Bring the water to a boil, then reduce heat and simmer for 10 minutes.

Cool the Eggs: Drain the hot water and transfer the eggs to an ice bath. Let them cool for about 10 minutes.

Prepare the Egg Salad: Peel the eggs and chop them into small pieces.

In a bowl, mix the chopped eggs, mayonnaise, mustard, chives, salt, and pepper until well combined.

Assemble the Sandwiches: Spread the egg salad evenly onto two slices of bread.

Add optional lettuce or tomato slices for extra crunch and freshness.

Top with the remaining slices of bread and cut the sandwiches in half.

Tips for Perfect Egg Salad:

Perfectly Cooked Eggs: Simmering the eggs gently and cooling them in an ice bath ensures easy peeling and tender egg whites.

Texture Preference: For a creamier salad, mash some of the eggs before mixing. For chunkier texture, keep the pieces larger.

Herb Substitutes: No chives? Try dill, parsley, or even celery for a fresh, crisp flavor.

Why This Recipe Stands Out:

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11. **Herb : Substitutes:** No chives? Try dill, parsley, or even celery for a fresh, crisp flavor.
12. **Why This Recipe Stands Out:** This Egg Salad Sandwich recipe is a true classic, offering a blend of creamy and tangy flavors with just the right amount of seasoning. It's perfect for those busy days when you want something simple yet satisfying. Plus, with optional add-ons like lettuce or tomato, it's easy to

customize to your liking.

13. Did you try this recipe? Let me know in the comments and don't forget to share it with your friends!

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