



# Delicious Egg Salad for Sandwiches



This is a wonderful-tasting egg salad sandwich that you will definitely devour. It's really good on rye.

By wifeyluvs2cook

**Prep:** 10 mins

**Cook:** 15 mins

**Additional:** 10 mins

**Total:** 35 mins

**Servings:** 4

**Yield:** 4 servings



## Ingredients

8 large eggs

½ cup mayonnaise

1 teaspoon prepared yellow mustard

¼ cup chopped green onion

1 pinch salt and pepper to taste

¼ teaspoon paprika

## Directions

### Step 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.

### Step 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.

## Tips

Read our picks for the best non-stick cookware to make cooking your favorite recipes that much easier.

## Nutrition Facts

### Per Serving:

343.8 calories; protein 13g 26% DV; carbohydrates 2.3g 1% DV; fat 31.9g 49% DV; cholesterol 382.5mg 128% DV; sodium 350.6mg 14% DV.

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