

Classic Egg Salad With Relish Recipe

Prep: 5 mins

Cook: 0 mins

Total: 5 mins

Servings: 4 servings

Yield: 2 cups

Egg salad is a lunchtime staple. It's easy to make, wholesome, and when served as a sandwich or atop a salad, it's a complete meal. Adding pickle relish to egg salad gives it the perfect zing and pop. There's a little sweetness, a little vinegar, and it adds so much depth of flavor to the eggs without having to add tons of other ingredients or spices.

You can use any pickle relish you like. If you're looking to cut out sugar, use a dill pickle relish. If you're happy to have the sweetness then just use a good quality relish that you like.

The eggs can be hard-boiled up to two days in advance, so this is a great make-ahead meal and is perfect for lunch. We use a food processor to chop up the egg since it saves a ton of time and cuts back on the need for extra mayo since the blended eggs add to the creaminess all on their own. Then a little mayo, relish, mustard, salt and pepper are mixed in to complete this easy dish.

Ingredients

- 6 large hard-boiled eggs
- 1 tablespoon mayo
- 1 tablespoon pickle relish
- 1 teaspoon Dijon mustard
- 1/2 teaspoon salt
- 1/2 teaspoon ground black pepper

Steps to Make It

1. Gather the ingredients.
2. Peel the hard boiled eggs and cut each egg in half.
3. Add the eggs to the bowl of a food processor.
4. Pulse 4 to 5 times, or until reaching the desired texture. Alternatively, you can manually cut the eggs into smaller pieces using a knife, then mash with a fork.
5. Mix together the mayo, relish, mustard, and salt and pepper in a small bowl.
6. Add the chopped egg to the mayo mixture and stir to coat. Serve on your favorite sandwich bread or atop a salad.

Tips

- You want a well done hard-boiled egg for this recipe. Runny egg yolks will not work.
- To hard-boil the eggs, add the eggs to a pot of water so that about an inch of water is covering the eggs. Heat to a boil, then cover and remove from heat. Let sit, covered, for 11 to 12 minutes. Transfer the eggs to an ice water bath for at least 10 minutes. This can be done up to two days in advance.

Recipe Variations

There are tons of different herbs and spices you can add to this recipe. Try one or a combination of the following:

- 1/2 teaspoon regular or smoked paprika
- Seasoned salt instead of regular salt
- 1/4 cup chopped scallions
- 1 tablespoon chopped chives
- Half of a small onion, minced
- 1 celery stalk, minced

How to Store

Egg salad can be stored in an airtight container in the refrigerator for up to three days. It does not freeze well.

How Do I Keep My Egg Salad From Getting Runny?

Chopping the eggs in the food processor helps bind the cooked yolk to the whites. This means the egg salad will be creamy without getting runny. The mayo will stick to everything better and you won't have a big sloppy mess. You can also use less mayo for a lighter egg salad.