

Delicious Egg Salad for Sandwiches



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

Prep: 10 mins
Cook: 15 mins
Additional: 10 mins
Total: 35 mins
Servings: 4
Yield: 4 servings



Ingredients

8 eggs
½ cup mayonnaise
1 teaspoon prepared yellow mustard
¼ cup chopped green onion
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: 344 calories; protein 13g; carbohydrates 2.3g; fat 31.9g; cholesterol 382.5mg; sodium 350.6mg.