

# Egg Salad

## Ingredients:

8 - 12 Hard-Boiled Eggs

1 - 2 Heaping Spoonfuls of Mayonaise (start with one & add more if needed)

1 - 2 Tsp. Dijon Mustard

1 Tsp. Stone Ground Mustard

1 - 2 Tbsp. Dried Tarragon OR Dill (start with one & add more if needed)

1 - 2 Tsp. Lemon Zest

2 - 3 Tsp. Lemon Juice

Pinch of Salt & Pepper

## Instructions:

Hard-boil your 8 - 12 eggs and let cool. Peel your eggs, cut in half, and separate the yolks into a bowl.

On a cutting board, finely chop up the whites of eggs and set aside.

Add mayo, dijon, stone ground mustard, lemon zest, lemon juice, and desired seasoning and mash with a fork until incorporated.

Add the egg whites into the egg yolk mixture and mix well.

Taste and adjust seasoning if needed!

Serve traditionally in sandwich or use crackers, veggies, or crostini's as a fun way to eat the egg salad!

Lasts 5 -7 days in airtight container in the refrigerator.