

# Simple Egg Salad

A reliable staple

## Ingredients

- 6 large eggs
- ¼ cup mayonnaise
- 1 teaspoon Dijon mustard
- Salt, to taste
- Freshly ground black pepper

Optional additions (use only if you want):

- A small squeeze of lemon juice
- Finely chopped celery
- Finely chopped scallion or chives
- Dill, parsley, red onion

## Method

1. Place the eggs in a saucepan and cover with cold water.
2. Bring to a gentle boil, then lower the heat and simmer for 9–10 minutes.
3. Drain and cool the eggs completely under cold running water.
4. Peel and chop the eggs to your preferred texture.
5. Add mayonnaise and Dijon mustard.
6. Season with salt and pepper.
7. Mix gently until combined.
8. Taste and adjust. Stop when it's good.

## Notes

Texture is personal — chunky or smooth both work.

Keeps well in the refrigerator for 2–3 days.

Good on toast, crackers, in a sandwich, or on its own.

From my kitchen at home. Simple, flexible, and meant to be lived with.