

Egg Salad

- 8 large eggs
- 1/2 cup mayonnaise
- 1 teaspoon prepared yellow mustard
- 1/4 cup chopped green onion
- salt and pepper to taste
- 1/4 teaspoon paprika
- Bread or crackers, for serving

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.