

# Best Egg Salad Recipe

**Prep Time: 10 mins**

**Cook Time: 20 mins**

**Total Time: 30 mins**

**Serves 4**



This egg salad recipe will become one of your favorite lunches! I love it on a sandwich, with crackers, over lettuce, or straight from the bowl.

## Ingredients

- 6 large eggs
- ¼ cup mayonnaise
- 2 to 3 teaspoons Dijon mustard
- 1 teaspoon fresh lemon juice
- ¼ teaspoon sea salt
- Freshly ground black pepper
- ¼ cup finely diced red onion
- 1 tablespoon chopped fresh chives
- 1 tablespoon chopped fresh dill
- 1 teaspoon capers, optional

## Instructions

1. Hard boil the eggs according to this recipe. Peel and chop.
2. In a medium bowl, whisk together the mayonnaise, mustard, lemon juice, salt, and several grinds of pepper.
3. Mix in the onions, then fold in the eggs, chives, dill, and capers, if using.
4. Cover and chill in the refrigerator for 20 minutes. Stir, then season to taste and serve.

Find it online at <https://www.loveandlemons.com/egg-salad/>