

Egg Salad with Dill

Yield : 6 Servings

Ingredients :

12 eggs, hard boiled, peeled, roughly chopped
1-2 tablespoons of dill, finely chopped
1/2 cup of mayonnaise
1 large tablespoon of dijon mustard
salt and pepper to taste

Directions :

1. Place eggs in a sauce pan and cover with water by about two inches. Bring water to a boil. Once water is boiling, place lid on pot, remove from heat, and let sit for 12 minutes. Peel and roughly chop hardboiled eggs.
2. Combine eggs, mayonnaise, mustard, salt and pepper in a bowl and mix.
3. Add dill and mix again.

