

Devine Egg Salad

for Sandwiches



4 servings



20 minutes

INGREDIENTS

- 8 eggs hard boiled and cooled
- 1/2 cup miracle whip
- 1 1/2 tsp Dijon mustard
- 1 green onion thinly sliced
- 1/2 cup cucumber finely diced
- salt & pepper

DIRECTIONS

1. Cut eggs in half. Remove yolks and chop whites.
2. Mash yolks with miracle whip, mustard and salt & pepper to taste until smooth and creamy.
3. Stir well.
4. Serve on bread or over lettuce.

NOTES

For perfect hard-boiled eggs, bring eggs to boil. Once boiling, remove from heat and let sit covered for 10-12 minutes. Run under cold water and peel.

