

Homemade Egg Salad



Homemade Egg Salad is a must at your next outdoor gathering. Flavored with crunchy green onions and zesty mustard, there's no telling how long it will last once you take it out of the picnic basket. This classic side is simple with the help of your NESCO Egg Cooker which allows you to cook up to 8 eggs at a time. Try it on rye bread or simply by the forkful. For a lower-calorie option, substitute mayonnaise for Greek yogurt.

Your Key Ingredient:

[NESCO Egg Cooker](#)

Grocery Ingredients:

- 8 eggs
- 1/3 cup mayonnaise
- 1 1/2 teaspoon Dijon mustard
- 1 teaspoon prepared yellow mustard

1/2 lemon, juiced
1/3 cup chopped green onions
Salt and pepper to taste

Instructions:

1. Measure the amount of water for “hardboiled” marked on the measuring cup and pour water into base.
2. Use the pin on the measuring cup and prick each egg before placing on the tray (reduces cracking eggshells).
3. Remove the eggs and peel the eggshells under cool running water. In a medium bowl, stir together the mayonnaise, Dijon mustard, yellow mustard, lemon juice, and green onions. Chop the eggs into big chunks and mix gently with the dressing. Season with salt and pepper.