



EGG SALAD WITH COTTAGE CHEESE AND CHIVES

TIME: 12 MIN

SERVES: 3

Salatschwester | Your Salad Bestie 

INGREDIENTS

- 4 MEDIUM EGGS, HARD-BOILED
- 2 TBSP STILL WATER
- 200 G (ABOUT 7 OZ) COTTAGE CHEESE
- 1 TSP MILD MUSTARD
- ½ BUNCH CHIVES, FINELY CHOPPED
- ½ TSP SALT
- BLACK PEPPER, TO TASTE

DIRECTIONS

1. **Prepare the Eggs:** Peel the hard-boiled eggs. Carefully remove the yolks with a small spoon.
2. **Chop & Mash:** Finely dice the egg whites. Mash the yolks separately with a fork until smooth.
3. **Mix the Base:** In a bowl, combine cottage cheese, mashed yolks, water, mustard, and salt. Stir well until creamy.
4. **Combine & Season:** Gently fold in the chopped egg whites and chives. Season with additional salt and pepper to taste.
5. **Chill & Serve:** For the best flavor, refrigerate until ready to serve. Enjoy on crackers, toast, or as a protein-packed side dish.

Notes

Storage: This cottage cheese egg salad stays fresh in the fridge for up to 3 days.

Meal Prep Friendly: You can make it a day in advance—the flavors get even better over time.