



EGG SALAD WITH APPLE, LEEKS AND MAYO

TIME: 26 MIN

SERVES: 3

Salatschwester | Your Salad Bestie 


INGREDIENTS


- 4 EGGS (SMALL TO MEDIUM SIZE)
- 1 APPLE
- 1 ONION
- ½ TSP SALT
- 1 TSP MILD MUSTARD
- 100 ML (ABOUT ½ CUP) MAYONNAISE (VEGAN OR VEGETARIAN)
- OPTIONAL: 2 TBSP FRESH LEEKS (GREEN PART), CHIVES, PARSLEY, DILL, OR GREEN ONIONS


DIRECTIONS


- 1. Boil the Eggs:** Hard-boil the eggs in boiling water. Once cooked, rinse under cold water, peel, and chop into small cubes.
Tip: Boil small eggs for 7 minutes and medium eggs for 10 minutes for a perfect consistency.
- 2. Prepare the Ingredients:** Peel and finely chop the onion. Wash, dry, and core the apple before dicing it into small pieces. If using leeks, wash and finely chop the green part.
- 3. Make the Dressing:** In a bowl, mix mayonnaise, mustard, and salt. Adjust seasoning to taste.
- 4. Combine Everything:** Add the chopped eggs, apple, onion, and optional leeks to the dressing and mix well.
- 5. Let It Rest:** While the salad can be served immediately, it tastes even better after chilling for about 30 minutes in the fridge.

Notes

 **Breakfast or Brunch:** A satisfying and delicious option for a cozy morning meal. Serve it on fresh rolls or as part of a brunch buffet.

 **Picnics & Outdoor Trips:** This egg salad is easy to prepare, transport, and enjoy on the go. Just make sure to keep it cool in a lunchbox or cooler.

 **Party Snack or Finger Food:** This egg salad is great for gatherings! Serve it on mini toast, rye bread, or in small appetizer cups for a tasty party treat.

 **Vegetarian or Vegan-Friendly Option:** Since you can use vegan mayo, this recipe is a great plant-based meal that even non-vegans will love.