

# DILL PICKLE EGG SALAD



## SERVING SIZE

3



## INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Eggs	6	Pinch Cayenne Pepper	
Whole Dill Pickles, Finely Chopped	2	Sprigs Fresh Dill, Stems Removed and Chopped	2
Yellow Mustard	1½ Tbsp.	Fresh Chopped Parsley	1 Tbsp.
Approved Mayonnaise	¼ Cup	Arugula, Microgreens or Mixed Greens	½ Cup
Paprika	¼ Tsp.	To taste Salt and White Pepper	To Taste



## PREPARATION

- 👉 Boil the eggs. Once they're cooked and cooled, peel and chop them into small pieces.
- 👉 In a large bowl, combine the chopped hard-boiled eggs and finely chopped dill pickles.
- 👉 Add yellow mustard, approved mayonnaise, paprika, and a pinch of cayenne pepper. Mix these ingredients well to ensure even distribution.
- 👉 Season the egg salad with salt and white pepper to taste. Remember, the dill pickles also add some saltiness, so adjust the seasoning accordingly.
- 👉 Gently fold in the chopped fresh dill and parsley to add a burst of flavor and freshness to the salad.
- 👉 To serve, arrange a bed of arugula, microgreens, or mixed greens on plates. Top with a generous portion of the dill pickle egg salad.
- 👉 Enjoy!