

## AVOCADO EGG SALAD

- 6 Eggs
- 1 tsp. Mike's Amazing Dijon mustard
- 1/2 tsp. Yellow mustard
- 1 Lemon, halved
- 1/2 cup Mike's Amazing Mayo
- 1/4 cup Chopped green onions
- 1/2 cup Avocado

1. Place eggs in a saucepan and cover them with cold water. Bring to boil and remove from the heat.
2. Let the eggs stay in hot water for about 10 minutes before taking them out of the water.
3. Cool the eggs and peel them. Eggs can be placed in an ice bath for faster cooling.
4. Add Mike's Amazing Mayo and Dijon mustard to a bowl. Stir it with yellow mustard, lemon juice, and chopped green onions.
5. In the last step mix the egg chunks and avocado. Sprinkle some salt and pepper and enjoy.

## ADDITIONAL INFORMATION

**Course** [Lunch](#)

**Category** [Sandwiches](#)