



Recipe from: [My Catholic Tradition](#)

Chopped Egg and Onions

The amount of mayonnaise required will depend on how much onion you use in this dish.

SERVES FOUR TO SIX

Ingredients

8 - 10 eggs

6 - 8 spring onions (scallions) and/or 1 yellow or white onion, very finely chopped, plus extra to garnish

4 - 6 tbsp mayonnaise

Mild French wholegrain mustard, to taste (optional if using mayonnaise)

Put the eggs in a large pan and cover with cold water.

Bring the water to the boil and when it boils, reduce the heat.

Simmer over a low heat for 10 minutes.

Hold the boiled eggs under cold running water (if too hot to handle, place the eggs in a strainer and hold under the running water).

When cool, remove the shells from the eggs and discard.

Dry the eggs and chop coarsely.

Place the chopped eggs in a large bowl.

Add the onions, season generously with salt and black pepper and mix well.

Add enough mayonnaise to bind the mixture together.

Stir in the mustard, if using, and chill before serving.

Serve sprinkled with chopped parsley and onion rings on crackers, on toast, or used as a sandwich or bagel filling.