

Egg Salad recipe

You need:



Measuring cup



Pot



Bowl



Fork

Ingredients

6 Large Eggs



¼ Cup of Mayonnaise



1 Tablespoon of Mustard



½ Teaspoon of Salt and ¼ Teaspoon of

Pepper



Optional: chopped spring onion or celery



Directions

1. Heat the water to boiling.
2. Boil the eggs for 8 minutes.
3. Carefully remove hot eggs and place in a bowl of cold water.
4. Wait for eggs to cool.
5. Peel the eggs.
6. Mash the eggs with a fork.
7. Mix mayonnaise and mustard.
8. Add the mayonnaise mustard mixture to the eggs.
9. Add salt and pepper.
10. *(optional)* Add any extra vegetables.
11. Refrigerate for one hour before eating.

Now enjoy!

Key vocabulary: Egg, Mayonnaise, Mustard, Salt, Pepper, Measuring Cup, Pot, Bowl, Fork

Key language structures: Heat the water to boiling, Boil the eggs for 8 minutes, Carefully place hot eggs in a bowl of cold water, Wait for eggs to cool, Peel the eggs, Mash the eggs with a fork, Mix mayonnaise and mustard, Add the mayonnaise mustard mixture to the eggs, Add salt and pepper, *(optional)* Add any extra veg, Refrigerate for one hour before eating.

Handy idea: Put aside the egg shells to use for egg shell mosaic art, crush to deter slugs on plants and improve soil calcium levels

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