Springtime Egg Salad with Radishes, Spring Onions, and Dill

Here's a quick, healthy, and tasty lunch option. Make it super-local by serving it on your favorite bread from a local bakery.

Ingredients:

6 large eggs
1/4 c. mayonnaise
1 medium spring onion , sliced thin
1 T. minced fresh dill
1/2 medium stalk celery , chopped fine (about 3 T.)
3 medium radishes , minced (about 3 T.)
2 teaspoons Dijon mustard
2 teaspoons lemon juice
1/4 teaspoon table salt
Ground black pepper to taste

Method:

1. Place eggs in medium saucepan, cover with 1 inch of water, and bring to boil over high heat. Remove pan from heat, cover, and let sit for 10 minutes. Meanwhile, fill a medium bowl with 1 quart water and 1 tray of ice cubes (or equivalent). Transfer eggs to ice water bath with slotted spoon; let sit 5 minutes, peel and dice medium.

2. Mix all ingredients together in medium bowl, including pepper to taste. Serve. (Can be covered and refrigerated overnight.)

Makes enough for four sandwiches

Adapted from cooksillustrated.com

Puget Sound Fresh is a program of Cascade Harvest Coalition, with funding provided by King, Snohomish and Pierce Counties and King Conservation District. For more information and to find other recipes, visit: www.pugetsoundfresh.org