

Pasta Jajeczna - Polish Egg Salad Recipe

Polish egg salad tastes great on the bread. Simply spread it on the bun and add some veggies (tomato, cucumber, or more chives)



Another way to serve Polish egg salad is to put it inside the boiled egg whites.

After sprinkling them with more chopped chives you will get a mouthwatering dish!



Ingredients

- 150 grams of your favourite cheese
- 5 boiled eggs
- 3 tablespoons of mayonnaise
- 3 tablespoons of chopped chives
- salt and pepper
- your favourite bread

Instructions

1. Boil and peel the eggs.
2. Mince the eggs using a fork until you will get very small pieces.
3. Grate cheese on a grater, add it to the eggs and mince again.
4. Wash and chop the chives.
5. Add mayo, season with pepper and salt. Mix.
6. Spread the egg salad on the bread slices

Good appetite! Enjoy!