

Polish Egg Salad

Jacob · 30/09/2024



Prep Time

6

Difficult

Medium

Servings

6 servings

Description

This creamystyle egg salad is quite common in Poland It has a similar consistency as egg salad with mayo but it is made with cream cheese Lovely in a sandwich with fresh cress

Ingredients

- - 1 (8 ounce) package cream cheese
- softened - 1 tablespoon butter
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- or more to taste - 4 hard-boiled eggs
- chopped - 1 small onion
- chopped - salt and ground black pepper to taste - 1 tablespoon chopped fresh parsley
- or to taste

Instructions

1. Combine cream cheese and butter in a bowl and mash with a fork. If mixture is too thick
2. add more softened butter. Mix in eggs and onion. Season with salt and pepper; serve with parsley. Recipe
Tip You can cook the onion in a little butter prior to adding it to the salad if you are not a fan of raw onion.