

Sriracha & Bacon Egg Salad



Preparation time:	20 mins
Serves:	4 people
User Rating:	★★★★★

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Ready to kick things up a notch?

If you're feeling a bit adventurous, this Sriracha and Bacon Egg Salad will take you places. Heavenly streaky bacon and spicy sriracha mayo bring the classic egg salad alive in ways you wouldn't expect.

Want to find out for yourself? Check out the full recipe below.



Ingredients

- 6 extra-large eggs (approx. 59g each)
- 100g rindless streaky bacon
- 3 tablespoons sriracha Kewpie mayonnaise
- 2 teaspoons white wine vinegar

- Salt and pepper to taste
- 2 green onions
- 5-6 thick slices toasted whole grain sourdough bread to serve

Method

1. Grease a shallow baking dish (4-cup capacity) that fits inside a large deep pan with a lid. Crack eggs into baking dish so that eggs are in a single layer. Place inside pan. Fill pan with enough water to come 1cm up the sides.
2. Cover with lid and cook over medium-high heat for 6-7 minutes. Turn off heat and let stand for 2-3 minutes with the lid on.
3. Transfer eggs to a chopping board. Coarsely chop with a sharp knife. Transfer to a bowl. Cover and refrigerate.
4. Fry bacon over medium high heat until crisp. Drain on a paper towel and chop.
5. Combine bacon, eggs, sriracha mayonnaise and vinegar. Season to taste.
6. Finely slice one green onion and mix through egg salad. Finely shred the remaining green onion for garnish.
7. Spoon egg salad on toasted bread and garnish with shredded green onion. Serve immediately.

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Notes

Alternatively, use the traditional method for making hard boiled eggs:

1. Half fill a saucepan with cold water and gently lower the eggs into pan.
2. Heat over medium heat. Once the water reaches a simmer, start the timer for 8 minutes.
3. Use a slotted spoon to remove the eggs from the water.
4. Cool eggs by running them under cold water for 30-60 seconds or placing them in a bowl of iced water.

Egg salad can be made in advance. Store in a sealed container in the refrigerator for up to 2 days.

Nutritional Information

Serving size	Energy	Protein	Total fat	Saturated fat	Carbs (total)	Carbs (sugar)	Sodium	Fibre
187g	1640kj 392kcal	23.8g	19.6g	6.6g	28.8g	3.3g	1000mg	4.6g
Vitamin D								
7µg								

All nutrition values are per serve.