

Cracked Out Egg Salad

Whip up a delicious egg salad in no time with this simple and satisfying recipe. Made with fresh Pace Farm eggs, creamy mayonnaise, tangy Original Ranch Dressing mix, shredded cheddar cheese, crispy bacon, and crunchy celery, this salad is full of flavour and texture. A splash of vinegar and a hint of Worcestershire sauce add the perfect balance of tang and savoury flavour. With just 5 minutes of prep and 10 minutes of cooking, this recipe serves four, making it ideal for a quick lunch, a family snack, or a light dinner. Serve on toast, in a wrap, or alongside fresh salad greens for a versatile and wholesome meal. Fresh, easy to prepare, and packed with flavour, the Cracked Out Egg Salad is a tasty way to enjoy eggs any day of the week.

Prep:	5 min
Cooking:	10 min
Serves:	4
Makes:	1

Ingredients

- 6 large Pace Farm eggs
- 3 Tbsp mayo
- 1 Tbsp Original Ranch Dressing mix
- 1/2 cup shredded cheddar cheese
- 1/4 cup chopped cooked bacon
- 1/2 cup celery
- 1 Tbsp vinegar
- 1/2 tsp Worcestershire sauce

Method

1. Boil the Pace Farm eggs in a large saucepan of water over high heat for 10 mins.
2. Remove the eggs from the heat and run under cold water.
3. Peel the eggs.
4. Chop up the eggs and mix in a bowl with the rest of the ingredients.