Honey Mustard Egg Salad Sliders



These Honey Mustard Egg Salad Sliders are a simple, flavour-packed snack or light meal. Made with fresh Pace Farm eggs, wholegrain mustard, honey, and fresh tarragon or chives, they're perfect for entertaining or family lunches. Soft brioche sliders, crisp lettuce, and a touch of aioli create a delicious, creamy texture in every bite. Easy to prepare, these sliders bring fresh, delicious ingredients together for a crowd-pleasing treat.

Prep:	10 min
Cooking:	10 min
Serves:	8
Makes:	8

Ingredients

- 6 extra-large eggs, approx. 59g each
- 3 tablespoons wholegrain mustard
- 3 teaspoons honey
- 1 teaspoon white wine vinegar
- Salt to taste
- 2 tablespoons chopped fresh tarragon or chives
- 8 brioche sliders
- 2 tablespoons aioli
- Mini cos lettuce, separated and trimmed
- Herbs to garnish, optional
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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. Stir through mustard, honey, vinegar, salt and tarragon. Mix well.
4. Warm brioche sliders in a low oven at 160°C for 10 minutes. Split in half and spread bases with aioli. Top with lettuce leaf. Spoon over egg salad and sprinkle over herbs. Secure lid with a toothpick. Serve immediately.

Notes

If you are wanting to a lot of these sliders for a gathering, we have these egg products to buy wholesale to make it easier:

- Frozen whole egg
- Dried whole egg
- Bulk whole egg