Chilled Egg Salad on Crisp Cucumber Rounds

A refreshing, low-carb egg salad served on cool cucumber slices, perfect for a light yet protein-packed snack or lunch.

Servings: 2 **Time:** 15 minutes

Ingredients

- 4 hard-boiled eggs, peeled and chopped
- 3 tbsp mayonnaise
- 1 tsp Dijon mustard
- 1 tbsp fresh chives, chopped
- 1/2 tsp salt
- 1/4 tsp black pepper
- 1 medium cucumber, sliced into 1/4-inch rounds
- Optional: paprika for garnish

Instructions

1. In a medium bowl, combine chopped hard-boiled eggs, mayonnaise, Dijon mustard, chives, salt, and black pepper.
2. Mix gently until ingredients are well incorporated but eggs still retain some texture.
3. Arrange cucumber slices on a serving plate.
4. Spoon a small amount of egg salad onto each cucumber slice.
5. Sprinkle a pinch of paprika over each for a hint of color and flavor, if desired.
6. Serve immediately or chill for 10 minutes before serving for extra crispness.

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