

The DISH



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I hope you all had a great Easter weekend with your family and friends. And how beautiful was the weather? I spent almost all weekend outside cleaning up around the yard, which definitely needed it after our harsh winter.

If you happened to boil a few Easter eggs to dye for the kiddos and have a few left over, here are a few recipes to help you use them up. There's only so many hard-boiled eggs we can eat before they start to go bad.

Avocado Egg Salad

8 whole hard-boiled eggs, peeled
2 whole avocados, pitted
4 Tbsp. mayonnaise
3 tsp. red wine vinegar
½ tsp. kosher salt
Black pepper to taste
1 tsp. chives, chopped

Combine all ingredients (scrape avocado from skin) except for chopped chives in the bowl of a food processor. Pulse a few times, scraping the bowl once or twice if necessary. Continue pulsing until salad reaches the consistency you want — chunky or more smooth. Remove blade from bowl and stir in chives. Check seasoning and adjust as necessary.

Serve on a sandwich (spread bread with a mix of Dijon and mayonnaise) or serve on a thick slice of tomato as a cool salad.

Chicken and Egg Salad

2 cooked chicken breasts
3 hard-boiled eggs
2 Tbsp. fat-free mayo
1 Tbsp. curry powder
Chives or basil (opt.)
Salt (opt.)

Bake the chicken in the oven at 365 degrees for about 20 minutes (check that the chicken is cooked all the way through).

Cut chicken and hard-boiled eggs into bite-sized pieces. Mix the mayo with curry powder. Combine everything in a large bowl and mix. Let it cool in the fridge for at least 10 minutes (it gets even better if you leave it in the fridge overnight). Serve on toast or muffins with chives and a little salt on top.

Sweet Potato Salad

4 medium sweet potatoes, peeled and chopped
2 Tbsp. olive oil
1 Tbsp. red wine vinegar
2 hard-boiled eggs, peeled and chopped
½ tsp. sea salt
¼ cup roasted red peppers
3 green onions, sliced
¼ cup mayo
¼ cup plain Greek yogurt

Preheat oven to 400 degrees. Combine potatoes, salt and oil in a large bowl. Stir until potatoes are well coated. Roast 15-18 minutes or until tender.

Return potatoes to bowl

and stir in vinegar. Place in refrigerator for 30-60 minutes or until chilled. Add eggs, onions and peppers to the potatoes.

In a separate bowl combine mayo and yogurt. Pour over potatoes. Serve cold.

Ham Salad Sandwich

(2) 5 oz. cans of ham, flaked or equivalent in leftover ham
1 hard-boiled egg, chopped
3 Tbsp. celery, finely chopped
1 Tbsp. onion, finely chopped
3 tsp. sweet relish
½ cup mayonnaise
1 tsp. Dijon mustard
Fresh croissants, bread or crackers

In a medium bowl, mix all ingredients together lightly. Serve on croissants, bread or crackers.

Macaroni Salad

2½ cups uncooked elbow macaroni
1½ cups mayonnaise
¼ cup sweet pickle juice
½ tsp. salt
¼ tsp. pepper
1 cup shredded cheddar cheese
6 hard-boiled large eggs, chopped
6 sweet pickles, chopped

Cook macaroni according to package directions. Drain macaroni; rinse with cold water and drain well.

In a large bowl, combine mayonnaise, pickle juice, salt and pepper. Stir in cheese, eggs and pickles. Add macaroni; toss gently to coat. Refrigerate, covered, until chilled, at least 2 hours.

Bacon Ranch Deviled Egg

12 hard-boiled eggs
¼ cup mayonnaise
3 Tbsp. dijon mustard
2 tsp. Hidden Valley Ranch dry mix
3 Tbsp. dill relish
Salt and pepper to taste
Fine bacon bits as garnish

Cut eggs in half and carefully remove the yolks into a small bowl. Set white aside. In the yolk bowl add mayonnaise, mustard, Hidden Valley Ranch mix, relish, salt and pepper. Mix well until the yolk mixture is really smooth. Add the yolk mixture back into the egg whites and garnish with the fine bacon bits.