

RECIPE | TOMATOES

# BLT EGG SALAD JARS



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**30 min**

**15 min** | **15 min**  
PREP. | COOKING



**4**



**easy**

## INGREDIENTS

- 1 dry pint** Pure Flavor® Juno® Bites Red Grape Tomatoes, halved
- 6** large eggs, hard boiled
- 5** slices bacon
- 2** green onions, chopped
- 3 cups** baby spinach
- ¼ cup** mayonnaise
- 1 tsp** lemon juice
- ½ tsp** yellow mustard
- ¼ tsp** paprika
- salt and pepper

## DIRECTIONS

- 1** Preheat oven to 375°F. Place bacon on a cooking sheet and bake until bacon is crispy. When cool, crumble and set aside.
- 2** Peel eggs, chop and add to a large bowl.
- 3** To the eggs add the mustard, paprika, mayonnaise, salt, pepper, and lemon juice and mix well. Add green onions then stir to combine.
- 4** Divide the egg salad evenly into four 1-quart mason jars then top with tomatoes, bacon, and then fill the to the top with spinach.
- 5** Screw on lids then store in the refrigerator for up to 4 days.