Hard Boiled Eggs

**Prep Time:** 5 min  
**Cook Time:** 12 min

### Ingredient
- 5 large eggs

### Directions
1. Place 5 eggs in a pot and cover with water.
2. Bring to a boil over high heat. Once boiling, turn off burner, cover pot with lid, and set on a cold burner.
3. Set timer for 12 minutes and let eggs sit covered.
4. When time goes off, remove eggs with slotted spoon and place in a small bowl. Cover with cold water and let cool.
5. When eggs have cooled, lightly hit on hard surface and roll around in hands to break shell, then carefully remove shell and discard of shell pieces in compost.

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