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How to Boil Eggs Perfectly - Hard, Soft or Coddled

No matter your preference, I've got you covered.

Course	Breakfast
Cuisine	American
Prep Time	2 minutes
Cook Time	10 minutes
Total Time	12 minutes
Servings	2 - 24 servings
Calories	62 kcal
Author	Cultured Palate

Ingredients

- eggs
- water

Instructions

1. Place the eggs in a saucepan and cover with cold water.
2. Put the pan over medium heat and bring the water to boil.
3. Lower the heat to simmer.Soft Cooked - cook for 2 - 3 minutes

Medium Cooked - cook about 4 minutes

Hard Cooked - cook 10 - 15 minutes

Recipe Notes

- If your eggs are straight out of the refrigerator, add at least 2 minutes to the following cooking times.
- Hard cooked eggs should be plunged into cold water at once to prevent further cooking and to keep the yolks from discoloring.

Nutrition Facts
How to Boil Eggs Perfectly - Hard, Soft or Coddled
Amount Per Serving
Calories 62 Calories from Fat 36
% Daily Value*
Total Fat 4g **6%**
Saturated Fat 1g **5%**
Cholesterol 163mg **54%**
Sodium 62mg **3%**
Potassium 60mg **2%**
Protein 5g **10%**
Vitamin A 4.8%
Calcium 2.5%
Iron 4.3%
* Percent Daily Values are based on a 2000 calorie diet.