

Tasty Egg Salad

Prep Time: 15 minutes

Cook Time: 12 minutes

Ingredients:

10 hard-boiled eggs

2/3 cup whole milk Greek Yogurt

2 tablespoons Dijon Mustard

2 teaspoon white vinegar

1/2 teaspoon smoked paprika

1 teaspoon salt

1/4 teaspoon pepper

1/2 cup chopped celery

1/4 cup red onion finely chopped

2 tablespoons fresh herbs (recommend parsley, chives)

1. Coarsely chop and slightly mash eggs. Place eggs, yogurt or mayo, mustard, vinegar, paprika, salt and pepper in a medium bowl. Mash until mixed and desired consistency.
2. Finish: Stir remaining ingredients through egg mixture. Depending on the size of your eggs, you might have to add a tablespoon or two of yogurt/mayo in the end.

Keep in the fridge in an airtight container for up to 3 days.