



# ERIN'S EGG SALAD

## INGREDIENTS:

- 8 HARD-BOILED EGGS, PEELED
- ¼ CUP AVOCADO OIL MAYO
- 1 TSP DIJON MUSTARD
- 1 TSP APPLE CIDER VINEGAR
- SQUEEZE OF FRESH LEMON JUICE (TO TASTE)
- 1-2 STALKS CELERY, FINELY DICED
- 1 PICKLE, FINELY CHOPPED
- SEA SALT & BLACK PEPPER, TO TASTE

## INSTRUCTIONS:

1. IN A LARGE BOWL, ADD HARD-BOILED EGGS AND MASH THEM LIGHTLY WITH A FORK OR MASHER.
2. STIR IN MAYO, DIJON MUSTARD, APPLE CIDER VINEGAR, AND LEMON JUICE.
3. FOLD IN CHOPPED CELERY AND PICKLE.
4. SEASON WITH SALT AND PEPPER TO TASTE.
5. MIX UNTIL CREAMY AND WELL COMBINED. CHILL OR SERVE IMMEDIATELY.