DILL PICKLE EGG SALAD

Ingredients:

- 6 hard boiled organic eggs, peeled and cooled
- 1/3 cup dill pickles, chopped + 1 tablespoon of pickle juice
- 2T mayonnaise
- 1T mustard (yellow or dijon)
- 2 stalks celery, chopped
- 2 tsp apple cider vinegar (optional)
- 1/2 tsp dried dill weed, plus more for garnish
- Salt and fresh pepper, to taste



Directions:

1. Mash hard boiled eggs in a bowl with a fork. Add all ingredients (chopped pickles, mayo, mustard, celery, vinegar, and dill) and mix until combined.
2. Stir in salt and pepper to taste. Refrigerate until ready to serve.
3. Garnish with more pickles or dill. Makes 4 servings.

NUTRITION PER SERVING:

Amount Per Serving: CALORIES: 174 TOTAL FAT: 13g SATURATED FAT: 3g TRANS FAT: 0g UNSATURATED FAT: 9g CHOLESTEROL: 283mg SODIUM: 479mg CARBOHYDRATES: 3g FIBER: 1g SUGAR: 2g PROTEIN: 10g

Reference: https://www.trialandeater.com

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