

EGG SALAD

This bright & briny, tangy & creamy egg salad recipe is good to the last spoonful!

PREP TIME: 15 mins

SERVES: 3

INGREDIENTS:

- 4 hard boiled eggs
- 1/4 cup vegan mayonnaise
- 1 teaspoon extra-virgin olive oil
- 2 teaspoons Dijon mustard
- 1 small garlic clove, minced
- 1/4 teaspoon turmeric
- Freshly ground black pepper
- 2 tablespoons sweet relish
- 2 tablespoons chopped fresh chives

DIRECTIONS:

In a small bowl, whisk together the mayonnaise, olive oil, mustard, garlic, turmeric, and black pepper. Stir in the sweet relish, and chives. Chill until ready to serve.