

Turmeric Egg Salad Celery Boats

18 Smart Snacks

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*4 hard-boiled eggs,
chopped
4 teaspoons yellow mustard
1 tablespoon mayonnaise
1 teaspoon olive oil
pinch ground turmeric
salt
pepper
celery sticks (for service)*

In a bowl, mix the eggs, mustard, mayonnaise, olive oil and turmeric.

Season with salt and pepper.

Spoon into celery sticks.

Refrigerate until service.

Per Serving (excluding unknown items): 463 Calories; 38g Fat (74.3% calories from fat); 26g Protein; 4g Carbohydrate; 1g Dietary Fiber; 853mg Cholesterol; 577mg Sodium. Exchanges: 3 1/2 Lean Meat; 4 Fat; 0 Other Carbohydrates.