



Avocado Egg Salad

Servings: 8-12

Ingredients

- 4 Eggs
- ½ avocado- Pitted and diced
- 2 stalks of celery- chopped
- 2 tablespoons prepared mustard
- 1 teaspoon of salt
- 1 teaspoon black pepper
- 1 teaspoon garlic powder

Directions

Place eggs in a saucepan and cover with water. Boil for 10 minutes, then transfer eggs to a bowl of warm water. Allow eggs to rest in the warm water for 10 more minutes. Peel and rinse eggs under cold water to cool; cube eggs.

Mash eggs, avocado, celery, and mustard in a bowl with a fork until well mixed but still chunky. Season with salt, black pepper, and garlic powder.