

Deviled Egg Salad

submitted by pedro_tex



Per serving: 207 Calories • 4g Carbs (0.8g Fiber) • 14.1g Fat • 14.7g Protein

Ingredients

Ingredients scaled to: 6 serving

- 1 tbsp **Vinegar** (14.9 grams)
- 12 extra large **Egg** (672 grams)
- 1 dash **Salt** (0.40 grams)
- 1 tsp **Pepper or hot sauce** (4.7 grams)
- 1/2 cup chopped **Celery** (50.5 grams)
- 3 tbsp **Dijon mustard** (45 grams)
- 1 dash **Pepper** (0.10 grams)
- 1/4 tsp **Paprika** (0.53 grams)
- 1/3 cup **Light mayonnaise** (80 grams)
- 1/2 cup, chopped **Red bell pepper** (74.5 grams)
- 1/4 cup, chopped **Scallions** (25 grams)

Directions

Directions are based on the original recipe of 6 servings

1. Hard-boil then peel eggs. Chop green onion, celery, and red bell pepper coarsely.
2. Chop the eggs coarsely and put them into a large bowl. Add the green onion, celery, red bell pepper.
3. In small bowl, mix together the mayo, mustard, vinegar and hot sauce. Gently stir the mayo dressing into the bowl with the eggs and vegetables. Add paprika and salt and black pepper to taste.
4. Best served chilled.