

Servings

Makes about 2 cups/4 servings

Ingredients

4 hard cooked eggs, completely cooled
1/2 stalk celery, about 4-inches, cut in 1-inch pieces
1/3 cup low-fat mayonnaise
2 teaspoons Dijon-style mustard
1/4 teaspoon kosher salt
1/8 teaspoon freshly ground white or black pepper

Instructions

1. Remove shells from eggs and discard. Cut eggs in quarters and reserve.
2. Place the celery in the work bowl of a **Cuisinart® Food Processor**. Pulse to chop finely, about 15 times; scrape the work bowl. Add the quartered eggs to the work bowl; pulse 5 times to chop roughly. Add mayonnaise, mustard, salt, and pepper. Pulse until mayonnaise and mustard are completely mixed in and desired texture is reached, 10 - 20 times.

Nutritional information per serving (1/2 cup):

calories 196 (71% from fat) · carb 3g · protein 11g · fat 15g · sat fat 4g · chol 378mg · sod 371mg · calc 48mg · fiber 0g