

# Tofu Egg Salad

Prep time: 10 min

Cook time:

Yield: 3 cups

Serving size: 6

Calories per serving: 183

## Ingredients:

16 ounces firm tofu

1/2 teaspoon turmeric

1 teaspoon salt

1 teaspoon dill weed

2 teaspoons Dijon style mustard

1/4 teaspoon black pepper

1/2 - 1 cup Carolyn's tofu mayonnaise

1/2 cup chopped celery

2 tablespoons minced onions, yellow or red

1 minced dill pickle



## Directions:

Bring small pot of water to boil. Cut tofu in several pieces, and boil 4-5 minutes. Drain and submerge tofu in cold water to cool. Drain again.

Place tofu in mixing bowl and mash with fork. Add remaining ingredients and thoroughly combine.

Refrigerate leftovers and use within 5-7 days.