

Egg Salad with Bell Peppers



SERVINGS: 1

PREPPING TIME: 8 MIN

COOKING TIME: 12 MIN (FOR HARD BOILED EGGS)

INGREDIENTS

- 3 whole eggs, hard boiled and chopped
- 1/2 tbsp avocado oil mayonnaise
- 1/8 small red onion, diced
- 1 tbsp hemp hearts
- Salt and pepper to taste
- 1 Red bell pepper, sliced to scoop up egg salad
- 2 tbsp pumpkin seed kernels (served on the side)

DIRECTIONS

- Mix together eggs, avocado oil mayonaise, red onion, hemp hearts, salt, and pepper.
- 2. Serve with red bell pepper to scoop egg salad.
- 3. Also serve with a side of pumpkin seed kernels.

NUTRITION INFO

Calories: 468, Carbohydrate: 13 grams, Protein: 32 grams, Fat: 32 grams