

# Eggless Egg Salad

4 SERVINGS 20 MINUTES



## INGREDIENTS

2 cups Chickpeas (from the can, drained and rinsed)  
1/4 cup Vegan Mayonnaise  
1 tsp Chili Powder  
1/2 tsp Cumin (ground)  
1/4 tsp Turmeric (ground)  
1/4 tsp Sea Salt  
2 stalks Celery (diced)  
7 1/16 ozs Tofu (extra firm and drained)  
1/4 cup Almonds (chopped)

## DIRECTIONS

- 01 Add the chickpeas, mayonnaise, chili powder, cumin, turmeric and sea salt to a food processor and process until roughly chopped. Transfer to a bowl. Add the celery and stir to combine.
- 02 Place the tofu on a plate and pat dry with a paper towel. Press gently to remove excess liquid then break it into large pieces. Add it to the food processor and pulse until roughly chopped.
- 03 Transfer the tofu to the bowl with the chickpeas and add the chopped almonds. Mix well and enjoy!

## NUTRITION

### AMOUNT PER SERVING

Calories	324	Carbs	27g
Fat	19g	Protein	14g