

## Eggless Salad

*A tasty plant-based twist on the classic egg salad – great on a bed of greens or as a sandwich!*

### Ingredients

- 1 package Firm Tofu\*
- 2-3 Tbsp vegan mayonnaise
- 2 Tbsp plant milk
- 1 Tbsp dijon mustard
- 1 Tbsp dill pickle relish
- 1 Tbsp nutritional yeast
- 1 tsp white wine vinegar
- ½ tsp Italian seasoning
- ½ tsp garlic powder
- ½ tsp onion powder
- ¼ tsp dill weed
- ¼ tsp turmeric (for color)
- Dash of kala namak (black salt)\*\*
- 1/4 tsp pepper



### Instructions

1. Wrap the block of tofu in a paper towels and squeeze gently to release excess fluid.
2. Unwrap the paper towel and crumble the tofu into a small bowl.
3. Discard the paper towel.
4. Add the remaining ingredients and stir well to combine.
5. Serve on toast, hamburger buns, bagels, crackers, and more.

### Notes

\* I have seen Firm Tofu in two forms – 12.3 ounce shelf-stable box or 14 ounce water-packed plastic package. When you drain the water from the package, you end up with roughly the same amount of tofu.

\*\* Kala namak is also called black sea salt. It lends a sulfuric scent and eggy flavor to foods.

- I prefer using Hellman's or JUST vegan mayonnaise.

- The turmeric is used for color only. You can't taste it in this recipe. A quarter teaspoon of turmeric lends a nice pale yellow tint to this eggless salad. The following day, the color comes into its own and looks even more appealing.