**Egg White Salad**

Prep time: 20 min Cook time: 0 min

**Ingredients:**

* 5 hard-boiled egg whites chopped roughly
* 1 hard-boiled egg with yolk chopped roughly
* 1 stalk of Celery or iceberg lettuce chopped
* ¼ cup Greek yogurt
* 2 tbsp lemon juice
* 1tbsp virgin olive oil
* Low sodium salt, pepper & mint leaves to taste.

**Instructions:**

1. In a large bowl, whisk together the Greek yogurt, lemon juice, olive oil, salt, and pepper until fully combined.
2. Add the chopped egg whites, celery (or iceberg lettuce), and mint leaves on top of the dressing.
3. Gently toss everything together until well coated.
4. Serve as is or use as a filling for bread or roti.