



# Egg Salad Wraps

## Ingredients:

1 packet of IP Chicken Soup

2 egg whites

1 cup celery, green onion, & cucumber

1 boiled egg and 1 boiled egg white

1 tbsp amazing mayo

1 tsp mustard

Salt

Pepper

## Directions:

### Wrap:

Whisk 2 egg whites and 4 to 6 ounces of water together. Add one package of IP plain chicken soup and whisk until smooth. Cook in batches in a medium sauce pan over medium heat. Flip cooking both sides evenly. Or you may spread thin even circles on parchment paper and bake for 8 to 12 minutes at 350°.

### Filling:

Fine dice one cup of celery, green onion and cucumber. You want one total cup of the vegetable combination.

Chop one boiled egg and one boiled egg white. Add to the vegetable mixture.

Add 1 tablespoon of amazing mayo and 1 teaspoon of prepared mustard to the mixture. Add ground salt and fresh ground pepper. Mashed together until well combined.

Spread evenly over wraps, wrap up and enjoy. Or wrap and slice serving as an appetizer.

*Recipe created by Dea Marie of Dea's Recipes.*