

Onion and Chive Dilled Egg Salad

Ingredients

- 2 cups triple cream Stonyfield Farms yogurt
- 1 package [Simply Organic Onion and Chive Dip](#)
- one dozen hard boiled eggs
- 2 stalks celery, chopped
- 2 tablespoons fresh dill, chopped
- 2 teaspoons salt
- [Simply Organic Smoked Paprika](#)

Preparation

Mix 2 cups of the triple cream yogurt with the package of onion and chive dip. Refrigerate for 30 minutes.

Chop the hard boiled eggs and mix with the celery, fresh dill and salt. Add 1/2 cup of onion and chive dip. Mix until all ingredients are incorporated. Sprinkle lightly with smoked paprika on top.