Buffalo Egg Ranch Salad



Ingredients

1 Serving

- 1/2 cup Cottage Cheese or Greek Yogurt
- 2-3 Boiled Eggs
- 1 Tbsp Franks Hot Sauce
- 1-2 Tbsp Ranch Seasoning
- 2-3 Tbsp Parmesan Cheese (light)
- Diced Onion or Bell Peppers (optional)

Directions

- 1. Boiled eggs, peel and let cool down
- 2. Cut up boiled eggs into small pieces
- 3. Combine and mix all ingredients well in medium sized bowl

Super quick lunch to throw together!

