

Deviled Eggs

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3 egg halves – 0 FSP, 4-8 halves, 1 FSP

- 12 hard boiled eggs
- 1/4 cup fat free Greek yogurt
- 3 Tbsp reduced fat mayo
- 2 Tbsp mustard
- salt and pepper to taste
- paprika (optional, for garnish)

1. Peel eggs. Cut in half and place yolks in a bowl
2. Mash up yolks with a fork
3. Add mayo, yogurt, mustard, salt and pepper
4. With an electric mixer with the whisk attachment, beat until smooth.
5. Fill each half of egg with mixture using a spoon or a piping bag fitted with a wide star tip.
6. Sprinkle with paprika if desired.