

## Deviled Eggs



### Ingredients:

- 6 large eggs
- 1/4 cup plain Greek yogurt
- 2 teaspoons Dijon mustard
- 1/4 teaspoon pepper
- 1/8 teaspoon salt
- Paprika to garnish

### Directions:

1. Boil eggs for 10 minutes. Add pinch of salt to the water to make peeling easier.
2. Peel eggs, then cut lengthwise. Remove all yolks and place in a small bowl.
3. Combine yogurt, salt and pepper in a medium bowl and mix to desired consistency.
4. Add the yolk mixture back into the egg whites and sprinkle with paprika.
5. Refrigerate until ready to serve.

Makes 6 Servings



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