

Asian Deviled Eggs

Taste of Home Annual Recipes - 2021

*6 large eggs
1/8 teaspoon salt
1/8 teaspoon pepper
3 tablespoons mayonnaise
1/4 teaspoon soy sauce
1/4 teaspoon ginger
1/8 teaspoon chili sauce
chopped green onion (for
topping)
black sesame seeds (for
topping)*

Hard Boil six large eggs. Cut in half lengthwise.

Remove the yolks. Place four yolks in a bowl. Set the remaining two yolks aside for another use. Set the whites aside.

Mash the yolks with a masher.

Add the mayonnaise, salt, pepper, soy sauce, ginger and chili sauce. Mix well.

Stuff the mixture into the egg whites.

Top with chopped green onions and black sesame seeds.

Per Serving (excluding unknown items): 743 Calories; 65g Fat (77.9% calories from fat); 38g Protein; 3g Carbohydrate; trace Dietary Fiber; 1286mg Cholesterol; 741mg Sodium. Exchanges: 0 Grain(Starch); 5 Lean Meat; 0 Vegetable; 5 1/2 Fat; 0 Other Carbohydrates.