

# Chutney Deviled Eggs

*Taste of Home Annual Recipes - 2021*

*6 large eggs  
1/8 teaspoon salt  
1/8 teaspoon pepper  
3 tablespoons mayonnaise  
2 tablespoons mango  
chutney  
1 tablespoon chopped  
green onion  
chopped cashews (for  
topping)  
paprika (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, mango chutney and green onion.

Stuff the mixture into the egg whites.

Sprinkle with chopped cashews and paprika.

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Per Serving (excluding unknown items): 821 Calories; 65g Fat (70.6% calories from fat); 38g Protein; 22g Carbohydrate; 1g Dietary Fiber; 1286mg Cholesterol; 663mg Sodium. Exchanges: 0 Grain(Starch); 5 Lean Meat; 0 Vegetable; 1 1/2 Fruit; 5 1/2 Fat.