

# Curried Deviled Eggs

*Taste of Home Annual Recipes - 2021*

*6 large eggs  
1/8 teaspoon salt  
1/8 teaspoon pepper  
3 tablespoons mayonnaise  
2 tablespoons hummus  
1/2 teaspoon curry powder  
dash cayenne  
toasted pine nuts (for garnish)  
cayenne (for garnish)  
curry powder (for garnish)*

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, hummus, curry powder and cayenne.

Stuff the mixture into the egg whites.

Top with toasted pine nuts, cayenne and curry powder.

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Per Serving (excluding unknown items): 796 Calories; 68g Fat (76.0% calories from fat); 41g Protein; 8g Carbohydrate; 2g Dietary Fiber; 1286mg Cholesterol; 774mg Sodium. Exchanges: 1/2 Grain(Starch); 5 Lean Meat; 6 Fat.