

Curry On Deviled Eggs

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Servings: 12

Start to Finish Time: 20 minutes

6 hard-cooked eggs

1/3 cup hummus

2 tablespoons olive oil

2 tablespoons roasted sweet red peppers, minced

1 1/2 teaspoons lemon juice

1/4 teaspoon salt

1/4 teaspoon curry powder

dash pepper

chives (for garnish), trimmed

roasted red peppers (for garnish)

Cut the eggs in half lengthwise.

Remove the yolks. Set aside the whites.

Mash the yolks in a bowl.

Add the hummus, olive oil, minced red peppers, lemon juice, salt, curry powder and pepper. Mix well.

Stuff or pipe the stuffing mixture into the egg whites.

Garnish with the trimmed chives and pieces of roasted red pepper.

Refrigerate until serving.

Per Serving (excluding unknown items): 70 Calories; 6g Fat (71.3% calories from fat); 4g Protein; 1g Carbohydrate; trace Dietary Fiber; 106mg Cholesterol; 101mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Fruit; 1 Fat.