

Dijon Herb Deviled Eggs

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Yield: 24 egg halves

*12 hard-cooked eggs,
peeled and halved
lengthwise
1/3 cup mayonnaise
1/4 cup Dijon mustard
1 tablespoon herbes de
Provence spice blend OR
favorite herb blend
1/4 cup red bell pepper,
diced
crispy fried onions (optional)*

Remove the egg yolks to a bowl reserving the egg whites.

Lightly mash the yolks. Stir in the mayonnaise, Dijon mustard, herbs and red bell peppers.

Spoon or pipe the yolk mixture into the egg whites.

Garnish with the crispy onions, if desired.

Refrigerate until ready to serve.

Per Serving (excluding unknown items): 1505 Calories; 128g Fat (75.7% calories from fat); 79g Protein; 13g Carbohydrate; 2g Dietary Fiber; 2569mg Cholesterol; 1909mg Sodium. Exchanges: 11 Lean Meat; 1/2 Vegetable; 11 1/2 Fat; 0 Other Carbohydrates.