

Herbed Deviled Eggs

Taste of Home Annual Recipes - 2021

*6 large eggs
1/8 teaspoon salt
1/8 teaspoon pepper
3 tablespoons mayonnaise
2 teaspoons chives, minced
1 teaspoon dried parsley
1/4 teaspoon dried tarragon
fresh dill (for topping)
minced chives (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, chives, parsley and tarragon. Mix well.

Stuff the mixture into the egg whites.

Top with fresh dill and minced chives.

Per Serving (excluding unknown items): 743 Calories; 65g Fat (77.9% calories from fat); 38g Protein; 3g Carbohydrate; trace Dietary Fiber; 1286mg Cholesterol; 657mg Sodium. Exchanges: 0 Grain(Starch); 5 Lean Meat; 0 Vegetable; 5 1/2 Fat.