

Italian Deviled Eggs

Taste of Home Annual Recipes - 2021

*6 large eggs
1/8 teaspoon salt
1/8 teaspoon pepper
3 tablespoons mayonnaise
1/4 teaspoon dried basil
1/4 teaspoon oregano
Parmesan cheese (for
topping)
fresh oregano leaves (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 salt, pepper, mayonnaise, basil and oregano. Mix well.

Stuff the mixture into the egg whites.

Top with Parmesan and fresh oregano leaves.

Per Serving (excluding unknown items): 742 Calories; 65g Fat (78.0% calories from fat); 38g Protein; 3g Carbohydrate; trace Dietary Fiber; 1286mg Cholesterol; 655mg Sodium. Exchanges: 0 Grain(Starch); 5 Lean Meat; 5 1/2 Fat.