

# Korean Deviled Eggs

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**Yield: 24 egg halves**

*12 large eggs*

*salt (to taste)*

*pepper (to taste)*

*1/3 cup mayonnaise*

*3/4 cup chopped kimchi*

*(drained*

*toasted sesame seeds (for  
topping)*

Place the eggs in a pot. Cover with water. Bring to a boil. Reduce the heat to medium-low. Simmer for 10 minutes.

Drain the eggs. Run under cold water to cool slightly. Peel the eggs and halve lengthwise.

Scoop out the yolks into a bowl. Mash the yolks.

Stir in the mayonnaise. Fold in the kimchi.

Spoon the filling mixture into the egg white halves.

Top with toasted sesame seeds.

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Per Serving (excluding unknown items): 1408 Calories; 121g Fat (77.1% calories from fat); 76g Protein; 5g Carbohydrate; 0g Dietary Fiber; 2569mg Cholesterol; 1253mg Sodium. Exchanges: 9 1/2 Lean Meat; 10 Fat.