

Little Italy Deviled Eggs

Simple&Delicious Magazine - April/ May 2012

Servings: 12

Start to Finish Time: 20 minutes

6 hard-cooked eggs

1/3 cup mayonnaise

2 tablespoons chopped walnuts, toasted and finely chopped

2 tablespoons oil-packed sun-dried tomatoes, finely chopped

2 teaspoons Parmesan cheese, grated

1/8 teaspoon garlic powder

dash salt

dash pepper

fresh basil leaves (for garnish)

Cut the eggs in half lengthwise.

Remove the yolks. Set aside the whites.

Mash the yolks in a bowl.

Add the mayonnaise, walnuts, tomatoes, Parmesan, garlic powder, salt and pepper to the yolks. Mix well.

Stuff or pipe the stuffing mixture into the egg whites.

Place fresh basil on each egg just before serving.

Refrigerate until serving.

Per Serving (excluding unknown items): 91 Calories; 9g Fat (82.5% calories from fat); 4g Protein; trace Carbohydrate; trace Dietary Fiber; 108mg Cholesterol; 71mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1 Fat.