

Lobster Roll Deviled Eggs

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Servings: 24

12 large eggs
1/2 cup mayonnaise
1/2 cup chopped celery
2 teaspoons parsley, chopped
2 teaspoons chives, chopped
2 teaspoons Dijon mustard
1 teaspoon lemon juice
8 ounces lobster meat, diced
salt and pepper (to taste)
celery leaves (for garnish)

In a wide pot, place the eggs and cover with cold water by one inch. Bring to a boil. Reduce the heat to medium low and simmer for 10 minutes.

Drain the eggs and run under cold water to cool slightly. Peel and halve each egg lengthwise.

Scoop out the yolks and place in a large bowl. Mash the yolks.

Add the mayonnaise, celery, parsley, chives, Dijon mustard and lemon juice. Stir in the lobster meat. Season with salt and pepper, Mix well.

Spoon into the egg whites. Top with celery leaves.

Per Serving (excluding unknown items): 79 Calories; 6g Fat (73.0% calories from fat); 5g Protein; trace Carbohydrate; trace Dietary Fiber; 117mg Cholesterol; 96mg Sodium. Exchanges: 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 0 Other Carbohydrates.

Appetizers

Per Serving Nutritional Analysis

Calories (kcal):	79	Vitamin B6 (mg):	.1mg
% Calories from Fat:	73.0%	Vitamin B12 (mcg):	.4mcg
% Calories from Carbohydrates:	1.9%	Thiamin B1 (mg):	trace
% Calories from Protein:	25.1%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	6g	Folacin (mcg):	14mcg
Saturated Fat (g):	1g	Niacin (mg):	trace
Monounsaturated Fat (g):	2g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	2g	Alcohol (kcal):	0
			0.0%

