

Southwest Deviled Eggs

Taste of Home Annual Recipes - 2021

*6 large eggs
1/8 teaspoon salt
1/8 teaspoon pepper
3 tablespoons mayonnaise
1 tablespoon salsa
1/2 teaspoon chili powder
1/4 teaspoon cumin
jalapeno slices (for topping)
grilled corn cut off the cob
(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, salsa, chili powder and cumin.

Stuff the mixture into the egg whites.

Layer jalapeno slices on top with grilled corn kernels.

Per Serving (excluding unknown items): 751 Calories; 65g Fat (77.3% calories from fat); 39g Protein; 4g Carbohydrate; 1g Dietary Fiber; 1286mg Cholesterol; 738mg Sodium. Exchanges: 0 Grain(Starch); 5 Lean Meat; 0 Vegetable; 5 1/2 Fat.