

Tex-Mex Deviled Eggs

www.publix.com

12 large eggs
1/2 cup reduced-fat mayonnaise
2 teaspoons yellow mustard
1 teaspoon red wine vinegar
1/4 teaspoon Kosher salt
2 teaspoons hot sauce
FILLING ADD-INS
3 links chorizo sausage
3/4 cup pico de gallo, drained
3 tablespoons fresh cilantro, chopped
1 teaspoon taco seasoning mix
1 tablespoon paprika (optional)

In a pot, boil the eggs for 14 minutes.

Place three cups of ice and four cups of cold water in a large bowl.

When cooked, transfer the eggs to the ice water bath. Let stand for 10 to 15 minutes or until well chilled.

Remove the shells from the eggs. Cut the eggs in half lengthwise.

Prepare the deviled egg base: Remove the yolks carefully and place in a small bowl. Mash the yolks with a fork. Stir in the mayonnaise, mustard, vinegar, salt and hot sauce until well blended.

Preheat the oven to 425 degrees.

Place the chorizo sausage links into a small oven-proof dish. Bake for 15 to 18 minutes until 160 degrees. Let stand to cool.

Stir the pico de gallo, cilantro and taco seasoning mix into the deviled egg base. Transfer the mixture to a zip-top (or pastry) bag. Seal the bag, then cut off one corner. Fill each egg with the mixture. Slice each sausage into eight pieces. Top the eggs evenly with sausage. Sprinkle with one tablespoon of paprika, if desired. Chill until ready to serve.

Per Serving (excluding unknown items): 1220 Calories; 93g Fat (69.7% calories from fat); 76g Protein; 14g Carbohydrate; 1g Dietary Fiber; 2584mg Cholesterol; 2316mg Sodium. Exchanges: 9 1/2 Lean Meat; 0 Vegetable; 11 1/2 Fat; 1/2 Other Carbohydrates.