
Soy Marinated Hard-Boiled Eggs

Publix.com

Servings: 6

Preparation Time: 5 minutes

Start to Finish Time: 1 hour

6 hard-boiled eggs

1/2 cup mirin (or seasoned rice vinegar)

1/2 cup reduced-sodium soy sauce

In a small bowl, combine the mirin and the soy sauce.

Stir the eggs into the soy sauce mixture.

Cover and chill for one hour (or up to four hours) until the desired flavor and color is achieved.

Side Dishes

Per Serving (excluding unknown items): 90 Calories; 5g Fat (54.1% calories from fat); 8g Protein; 3g Carbohydrate; trace Dietary Fiber; 212mg Cholesterol; 862mg Sodium. Exchanges: 1 Lean Meat; 1/2 Vegetable; 1/2 Fat.