## California Roll Deviled Eggs

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Servings: 24

12 large eggs

1/3 cup mayonnaise

1/3 cup finely diced peeled cucumber

1 teaspoon soy sauce

1 teaspoon rice vinegar

1 teaspoon wasabi paste small cubes of avocado (for garnish) small cubes of crabmeat (for garnish) nori (dried seaweed) flakes (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, cucumber, soy sauce, rice vinegar and wasabi paste. Mix well.

Spoon into the egg whites. Top with small cubes of avocado, crabmeat and nori flakes.

Per Serving (excluding unknown items): 59 Calories; 5g Fat (76.9% calories from fat); 3g Protein; trace Carbohydrate; trace Dietary Fiber; 107mg Cholesterol; 66mg Sodium. Exchanges: 1/2 Lean Meat; 0 Vegetable; 1/2 Fat; 0 Other Carbohydrates.

**Appetizers** 

Carbohydrate (g):

## Dar Carrina Mutritional Analysis

| Cholesterol (mg):              | 107mg | Food Freehouses                       |         |
|--------------------------------|-------|---------------------------------------|---------|
| , (6)                          | •     | 7. Philipp                            | 11119/2 |
| Polyunsaturated Fat (q):       | 2g    | % Pofuso:                             | 0.0%    |
| Monounsaturated Fat (g):       | 2g    | Alcohol (kcal):                       | 0       |
| (6)                            | •     | Caffeine (mg):                        | 0mg     |
| Saturated Fat (g):             | 1g    | ` <del>`</del>                        |         |
| Total Fat (g):                 | 5g    | Niacin (mg):                          | trace   |
|                                | 5a    | Folacin (mcg):                        | 12mcg   |
| % Calories from Protein:       | 21.6% | Riboflavin B2 (mg):                   | .1mg    |
| % Calories from Carbohydrates: | 1.5%  | Thiamin B1 (mg):                      | trace   |
|                                |       | · · · · · · · · · · · · · · · · · · · | •       |
| % Calories from Fat:           | 76.9% | Vitamin B12 (mcg):                    | .3mcg   |
| Calories (kcal):               | 59    | Vitamin B6 (mg):                      | .1mg    |
|                                |       |                                       |         |

trace

Food Exchanges

| Dietary Fiber (g): | trace    | Grain (Starch):      | 0   |
|--------------------|----------|----------------------|-----|
| Protein (g):       | 3g       | Lean Meat:           | 1/2 |
| Sodium (mg):       | 66mg     | Vegetable:           | 0   |
| Potassium (mg):    | 35mg     | Fruit:               | 0   |
| Calcium (mg):      | 14mg     | Non-Fat Milk:        | 0   |
| Iron (mg):         | trace    | Fat:                 | 1/2 |
| Zinc (mg):         | trace    | Other Carbohydrates: | 0   |
| Vitamin C (mg):    | 0mg      |                      |     |
| Vitamin A (i.u.):  | 130IU    |                      |     |
| Vitamin A (r.e.):  | 36 1/2RE |                      |     |

## **Nutrition Facts**

Servings per Recipe: 24

| Amount Per Serving   |                                   |  |  |  |
|--|-----------------------------------|--|--|--|
| Calories 59  | Calories from Fat: 45             |  |  |  |
|  | % Daily Values*                   |  |  |  |
| Total Fat 5g Saturated Fat 1g Cholesterol 107mg Sodium 66mg Total Carbohydrates trace Dietary Fiber trace Protein 3g | 8%<br>6%<br>36%<br>3%<br>0%<br>0% |  |  |  |
| Vitamin A<br>Vitamin C<br>Calcium<br>Iron  | 3%<br>0%<br>1%<br>3%              |  |  |  |

<sup>\*</sup> Percent Daily Values are based on a 2000 calorie diet.