



INGREDIENTS

- 12 Hard-Boiled Eggs
- ½ Cup Mayonnaise or Plain Greek Yogurt
- 1 Tablespoon Freshly-Squeezed Lemon Juice or Vinegar
- 2 Teaspoons Dijon Mustard
- ½ Teaspoon Garlic Powder
- Salt and Pepper (to taste)
- Smoked Paprika (for topping)
- Chopped Fresh Chives (for topping)

DIRECTIONS

1. Slice the hard-boiled eggs in half lengthwise.
2. Scoop out the egg yolks and transfer them to a small mixing bowl. Using a fork, mash the egg yolks completely until they form a fine powder. Add in the mayonnaise or Greek yogurt, lemon juice, Dijon, garlic powder, salt and pepper, and stir until completely combined.
3. Using either a spoon, a small cookie scoop or a piping bag, fill the inside cavities of the egg whites with the yolk mixture.
4. Sprinkle each deviled egg with a pinch of paprika and chives.
5. Serve immediately and enjoy.

MEAL PATTERN CONTRIBUTION

 Meat/Meat Alternate

MEAL TYPE

 Snack

YIELD

24 Deviled Eggs

PORTION SIZES

Toddler: 1 Deviled Egg

Preschool: 1 Deviled Egg

School Age: 1 Deviled Egg

Adult: 1 Deviled Egg