

Buffalo Chicken Deviled Eggs

Ingredients:

6 eggs, boiled, cooled, peeled, and cut in half
1 tablespoon Greek yogurt
2 tablespoons buffalo wing hot sauce or
Franks red hot sauce
1/4 cup chicken, finely shredded or diced
2 tablespoons carrot, finely diced
2 tablespoons celery, finely diced
1 tablespoon onion, finely diced
2 tablespoons feta cheese, finely crumbled



Directions

Scoop the yolks out of the egg halves, mash them and mix with the greek yogurt, hot sauce, chicken, carrot, celery, onion and feta cheese.

Place a tablespoon of the mixture back into the holes left by the yolks in the eggs and serve garnished with extra feta cheese, hot sauce and parsley.