



**6 large eggs**  
**1 tablespoon hummus**  
**1 teaspoon Dijon style mustard**  
**1 teaspoon apple cider vinegar**  
**1 teaspoon olive oil**

**1 1/2 teaspoons maple syrup**  
**1/4 teaspoon ground turmeric**  
**smoked paprika**  
**chives**

Bring a pot of water to a boil. Add the eggs and cook for 10 minutes. Remove from the heat and run the eggs under cold water.

Once the eggs have cooled remove the shell and cut in half with a sharp knife.

Carefully remove the egg yolks and place into a bowl. Set the egg whites aside on a plate.

To the yolks add hummus, Dijon-style mustard, apple cider vinegar, olive oil, maple syrup, and ground turmeric. Mash to combine.

Carefully spoon the yolk mixture back into the egg whites.

Sprinkle smoked paprika and chives over top of the eggs.

Serve