

Deviled Eggs



Servings: 12

*6 large eggs
1 tablespoon hummus
1 teaspoon dijon mustard
1 teaspoon apple cider vinegar
1 teaspoon olive oil
1 1/2 teaspoons maple syrup
1/4 teaspoon ground turmeric
smoked paprika
chives, sliced*

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 mustard, apple cider vinegar, olive oil, maple syrup, and ground tumeric. Mash to combine.

Carefully spoon the yolk mixture back into the egg whites.

Sprinkle smoked paprika and chives over top of the eggs.

Serve

Per Serving (excluding unknown items): 44 Calories; 3g Fat (60.2% calories from fat); 3g Protein; 1g Carbohydrate; trace Dietary Fiber; 93mg Cholesterol; 39mg Sodium; 1g Total Sugars; 1mcg Vitamin D; 16mg Calcium; trace Iron; 40mg Potassium; 51mg Phosphorus.
Exchanges: .