

OLIVE OIL DEVEILED EGGS



Serves 12

Serving Size: 2 egg halves
(one whole egg)

Prep Time: 20 minutes

Total Time: 20 minutes

Ingredients

- 1 dozen boiled eggs, peeled
- 1 tablespoon Dijon mustard
- 1 teaspoon white vinegar (you can use white wine or champagne or just plain white vinegar)
- 1/3 cup extra virgin olive oil
- Paprika (optional)

Directions

1. Cut the eggs in half and place the yolks in the bowl of a food processor.
2. Add the vinegar and mustard.
3. Pulse the food processor a few times to combine.
4. With the processor running, drizzle in the olive oil. Most processors have a hole in the pusher to allow for a slow drizzle of oil. If yours does not, just add slowly in a small stream.
5. Stop the processor and scrape the mixture from the sides of the bowl.
6. Pulse once or twice to fully combine. The mixture will be light and fluffy (see picture below).
7. Fill the egg whites with the yolk mixture
8. Sprinkle with paprika (optional).



Eat Smart

Nutrition information Per Serving

122 calories		Fiber	0 g	Fat	10 g
Carbohydrates	0 g	Protein	6 g	Sodium	76 mg



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