



Stuffed Eggs

Ingredients

- ½ cup mayonnaise
- 2 tablespoons 2% milk
- 1 teaspoon dried parsley flakes
- ½ teaspoon dill weed
- ½ teaspoon minced chives
- ½ teaspoon ground mustard
- ¼ teaspoon salt
- ¼ teaspoon paprika
- ⅛ teaspoon garlic powder
- ⅛ teaspoon black pepper
- 12 large eggs, hard-boiled and peeled
- Minced fresh parsley (for garnish)
- Additional paprika (for garnish)

Instructions

Step 1: Make the Filling Base

In a small bowl, whisk together the mayonnaise, milk, parsley flakes, dill weed, chives, ground mustard, salt, paprika, garlic powder, and black pepper until smooth.

Step 2: Prepare the Eggs

Slice the hard-boiled eggs in half lengthwise. Gently remove the yolks and place them in a separate bowl. Set the egg white halves aside on a serving tray.

Step 3: Mash and Mix

Mash the egg yolks until smooth. Add the prepared mayonnaise mixture and stir until well blended and creamy.

Step 4: Fill the Egg Whites

Spoon or pipe the yolk mixture evenly into the egg white halves.

Step 5: Garnish and Chill

Sprinkle the tops with additional paprika and a touch of minced fresh parsley. Refrigerate until ready to serve.

Nutrition Facts (per stuffed egg half)

- Calories: 73
- Fat: 6g (1g saturated)
- Cholesterol: 108mg
- Sodium: 81mg
- Carbohydrates: 0g
- Protein: 3g