

Jenny's Deviled Eggs

These are the classic deviled eggs, which are my favorite. They take about 5 minutes to make and will keep for days in the fridge for whenever you need a high protein snack, or if you just want to impress your guests.

4 hard-boiled eggs
2 1/2 teaspoons mayo (I use reduced fat)
1/4 teaspoon mustard
salt & pepper to taste

1. Slice eggs in half & remove the yolks to a small bowl.
2. Add mayo, mustard, salt & pepper to the yolks & combine.
3. Using a teaspoon or tiny spatula, divide the yolk mixture between the 8 egg halves. (sprinkle with paprika if desired)
4. Keep refrigerated in a covered container.