



Pumpkin Eggs

Fancy something a bit more savoury? These are ideal.

Serves: 12, Prep time: 00:10, Cook time: 00:10

Instructions

Directions:

1. Hard boil one dozen eggs. I have found the most fool proof method to hard boil eggs is to place the eggs into a saucepan with just enough water to cover. Turn the burner on high. Once it reaches a boil, turn the heat off, and place a lid on the saucepan for approximately 7 minutes. Drain the water, rinse the eggs, and peel.
2. Halve eggs lengthwise.
3. Spoon out yolks into a small bowl and place whites on a serving platter.
4. Using a fork, mash yolks, then stir in mayonnaise, lemon juice, and Dijon, and season with salt and pepper.

Ingredients

- 12 Eggs, hard boiled
- 0.5 cups Mayonnaise
- 0.5 Lemon juice, juice of 1/2 lemon
- 1 1/2 teaspoon Mustard, Dijon
- 1 teaspoon Sea Salt, to taste
- 1 teaspoon Black pepper, ground, to taste
- 2 tablespoon Paprika, Smoked
- 4 Chives

5. Spoon mixture evenly among egg whites and smooth top.
6. Carefully dust paprika all over yolk mixture, completely covering yolk.
7. Use a sharp paring knife to make ridges down the paprika-dusted yolk to look like a pumpkin.
8. Place chive above egg mixture to look like a stem.
9. Enjoy!

Nutrition Information:

Yields 12 servings

- Calories: 115
- Fat: 8.4 g
- Carbs: 3.8 g
- Fiber: 0.5 g
- Sugar: 1.6 g
- Protein: 6.6 g

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