



# Buffalo Chicken Deviled Eggs

## Ingredients:

- 6 hard-boiled eggs
- 3 oz cooked shredded chicken
- ¼ cup Frank's Buffalo Sauce
- One Diet Right Cheddar Cheese sauce, prepared
- 2 tbsp. Walden Farms Ranch or Blue Cheese Dressing
- Chives, for garnish

## Directions:

1. Peel and slice the eggs in half lengthwise.
2. Scoop the yolks out into a small bowl and mash with a fork
3. Add the chicken, buffalo sauce, cheddar and ranch dressing to the yolks and stir well to combine.
4. Spoon the mixture evenly between the egg whites.
5. Sprinkle with chives before serving.

Servings: Makes 2 servings.

Each serving = 3 oz. lean protein, ½ protein product, ½ extra.

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