



French Country Deviled Eggs

Ingredients:

- 8 eggs, hard boiled and peeled
- 1/4 cup Walden Farms Honey Dijon Salad Dressing
- ¼ cup scallions, sliced
- Black pepper

Directions:

1. Cut hard-boiled eggs in half, scoop yolks into a bowl and set aside the empty halves
2. Smash yolks with a fork, add scallion, and Walden Farms Honey Dijon Salad Dressing.
3. Spoon mixture back into the egg halves, top with black pepper and enjoy

Servings: makes 2 servings.

Each serving = 4 oz. lean protein, 2 extras.

716-320-1515
DietMentor.com
info@dietmentor.com