



# Creamy Deviled Eggs\*

Number of Servings: 8

## Ingredients:

- 8 eggs (hard boiled)
- 2/3 cups Greek yogurt (plain)
- 1 1/3 tablespoon Dijon mustard
- 2 2/3 teaspoons honey
- 1/3 teaspoon black pepper
- 1/3 teaspoon paprika

## Directions:

1. Peel eggs and cut lengthwise
2. Place egg white halves facing up on a plate
3. Put the egg yolks in a bowl along with the yogurt, mustard, onion powder, and black pepper
4. Blend till smooth with a blender
5. Scoop mixture into each egg
6. Sprinkle paprika on top of each egg

It is important you speak with your doctor and care team to determine if this recipe is right for you. You should always follow the dietary and fluid recommendations from your doctor.

*Nutritional breakdown per serving: 2 egg halves*

**Sodium: 90 mg | Potassium: 107 mg**

Phosphorus: 125 mg | Calories: 112 Kcal | Protein: 9 g | Carbohydrates: 4 g