

Devilicious" Eggs

Vegetarian (B) Gluten Free (a) Dairy Free (c) Low Fod Map

READY IN

SERVINGS

12 47 kcal

SIDE DISH

Ingredients

6 eggs

1 serving baby carrots assorted

30 min.

0.3 cup salad dressing

2 teaspoons dijon mustard

1 serving paprika

Equipment

bowl

sauce pan

Directions In 3-quart saucepan, place eggs in single layer; add enough cold water to cover eggs by 1 inch. Cover; heat to boiling. Remove from heat; let stand covered 15 minutes. While eggs stand, cut assorted herbs and vegetables for decorating. Drain eggs; immediately place in cold water with ice cubes, or run cold water over eggs until completely cooled. To remove shell, crackle it by tapping gently all over; roll between hands to loosen. Peel, starting at large end. Cut each egg lengthwise in half. Slip out yolks into small bowl; mash with fork. Stir mayonnaise and mustard into yolks. Fill whites with egg yolk mixture, heaping it lightly. Sprinkle with paprika, and garnish with desired herbs and vegetables to make faces. Cover loosely, and refrigerate up to 24 hours.

Properties

Glycemic Index:3.92, Glycemic Load:0.01, Inflammation Score:-6, Nutrition Score:3.5247826148634%

Nutrients (% of daily need)

Calories: 46.67kcal (2.33%), Fat: 3.18g (4.9%), Saturated Fat: 0.84g (5.25%), Carbohydrates: 1.47g (0.49%), Net Carbohydrates: 1.17g (0.43%), Sugar: 0.98g (1.08%), Cholesterol: 81.84mg (27.28%), Sodium: 94.66mg (4.12%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 2.9g (5.79%), Vitamin A: 1180.04IU (23.6%), Selenium: 7.21µg (10.3%), Vitamin B2: 0.11mg (6.22%), Phosphorus: 47.7mg (4.77%), Vitamin B5: 0.37mg (3.72%), Vitamin K: 3.62µg (3.45%), Vitamin B12: 0.2µg (3.26%), Folate: 12.39µg (3.1%), Vitamin D: 0.44µg (2.93%), Iron: 0.51mg (2.83%), Vitamin B6: 0.05mg (2.61%), Vitamin E: 0.39mg (2.6%), Zinc: 0.31mg (2.08%), Potassium: 56.31mg (1.61%), Calcium: 16.13mg (1.61%), Copper: 0.03mg (1.28%), Manganese: 0.02mg (1.22%), Fiber: 0.3g (1.2%), Magnesium: 4.29mg (1.07%)

PROTEIN 25.12% FAT 62.14% CARBS 12.74%