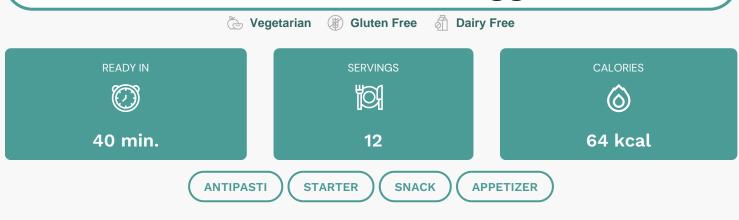


# **Hummus Deviled Eggs**



## Ingredients

O.3 teaspoon pepper black freshly ground plus more for garnish
6 eggs
1.5 teaspoons horseradish prepared (not creamy)
O.3 cup water
2 tablespoons olive oil
O.3 teaspoon salt

## **Equipment**

bowl

	pot	
	slotted spoon	
Di	rections	
	Put eggs in a medium pot and cover with cold water. Bring to a boil over high heat. Cover, remove pot from heat, and let sit 14 minutes. Fill a large bowl with ice water. With a slotted spoon, transfer eggs to ice water bath (reserve hot water in pot).	
	Cool eggs at least 10 minutes, then use a slotted spoon to transfer eggs back to hot water (loosen shells) for 10 to 20 seconds. Pat dry and peel.	to
	Cut eggs in half lengthwise. Scoop out egg yolks and put them in a medium bowl.	
	Add hummus, olive oil, pepper, salt, and horseradish. Mash mixture together with a fork. Spo filling into egg white halves, dividing evenly.	on
	Sprinkle with black pepper.	
	Nutrition Facts	
	PROTEIN 20.77% FAT 71.53% CARBS 7.7%	

#### **Properties**

Glycemic Index:7.54, Glycemic Load:0.16, Inflammation Score:-1, Nutrition Score:2.8713043617166%

#### Nutrients (% of daily need)

Calories: 63.83kcal (3.19%), Fat: 5.09g (7.83%), Saturated Fat: 1.11g (6.94%), Carbohydrates: 1.23g (0.41%), Net Carbohydrates: 0.79g (0.29%), Sugar: 0.13g (0.15%), Cholesterol: 81.84mg (27.28%), Sodium: 108.27mg (4.71%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 3.32g (6.65%), Selenium: 6.95µg (9.93%), Vitamin B2: 0.11mg (6.18%), Phosphorus: 55.85mg (5.58%), Folate: 16.38µg (4.09%), Vitamin E: 0.57mg (3.78%), Vitamin B5: 0.35mg (3.47%), Vitamin B12: 0.2µg (3.26%), Manganese: 0.07mg (3.26%), Iron: 0.57mg (3.18%), Vitamin D: 0.44µg (2.93%), Zinc: 0.41mg (2.76%), Copper: 0.05mg (2.64%), Vitamin B6: 0.05mg (2.58%), Vitamin A: 121.09IU (2.42%), Magnesium: 7.73mg (1.93%), Fiber: 0.44g (1.76%), Calcium: 15.5mg (1.55%), Vitamin K: 1.55µg (1.47%), Vitamin B1: 0.02mg (1.41%), Potassium: 48.06mg (1.37%)