



## Chipotle Deviled Eggs

### ***Makes twelve***

6 hardboiled eggs – halved  
1 tsp. finely chopped capers  
1 tsp. finely chopped scallion green or chives  
1 tsp. yellow mustard  
1 heaping TBS mayonnaise  
A little bit of salt  
A little bit of black pepper  
1/2 tsp. chipotle pepper sauce  
1/4 tsp. paprika  
Ground chipotle pepper for garnish

Carefully remove the yolks from the egg whites. Do not break the egg white. Set the egg whites aside.

Place the egg yolks in a bowl and mash them with the back of a fork.

Add the chopped capers, the scallion greens, mustard, mayonnaise, salt, pepper, chipotle sauce and paprika. Mix well. Taste for salt and adjust if necessary.

Fill the egg white halves with the prepared yolks. Sprinkle with ground chipotle peppers and serve.

1 whole egg - CALORIES 94.61; FAT 7.08 grs (sat 1.90; mono 2.45; poly 1.75); PROTEIN 6.40 grs ;  
FIBER 0.12 grs; CARBS 0.81 grs; CHOLESTEROL 187.46 mg; IRON 0.66 mg; SODIUM 150.46 mg;  
CALCIUM 27.18 mg