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Yogurt Deviled Eggs

Prep time: 20 minutes

Servings: 8

Deviled eggs are always an easy crowd-friendly dish. For this recipe, we lightened it up with yogurt instead of mayo. The flavors from the classic ingredients — mustard, Worcestershire, cayenne — still shine through and pair deliciously with the richness of the yolk. Top it off with fresh parsley and smoked paprika for a vibrant pop on the appetizer table.

Green Valley Creamery

Ingredients

8 hard boiled large eggs, peeled

½ cup Green Valley Creamery Plain Lowfat Yogurt

2 tsp. yellow mustard

1 tsp. Worcestershire sauce

¼ tsp. garlic powder

½ tsp. sea salt

½ tsp. cayenne

¼ tsp. freshly ground pepper

Fresh parsley and smoked paprika for garnish

Instructions

1. Slice eggs in half lengthwise and remove the yolks with a spoon. Set egg whites aside hollow side up on a plate.
2. Place the yolks, yogurt, mustard, Worcestershire sauce, salt, and pepper in a food processor or blender. Blend until smooth.
3. Place deviled egg filling into a piping bag or spoon into the egg whites. Fill each egg white half with filling.
4. Sprinkle eggs with smoked paprika and fresh chopped parsley.