Spicy Deviled Eggs Recipe

**SERVINGS: 3**

**INGREDIENTS**

6 hard-boiled eggs (You will not use three of the yolks in this recipe.)
2 Tablespoons of creamy horseradish sauce or Greek yogurt
½ teaspoon dill
¼ teaspoon spicy mustard (Use Dijon for mild deviled eggs.)
⅛ teaspoon salt
Dash of black pepper and paprika

**DIRECTIONS**

1. Peel the eggs and cut in half lengthwise.
2. Place 3 yolks into a mixing bowl, and set the whites aside. (Save the other three yolks for another use.)
3. Mash the yolks with creamy horseradish sauce or Greek yogurt, dill, mustard and salt.
4. Spoon or pipe filling into egg white halves.
5. Sprinkle with pepper and paprika.

**NUTRITIONAL ANALYSIS PER SERVING**
Serving Size: 2 deviled eggs

Calories: 131
Fat: 8.7 grams
Protein: 10 grams
Carbohydrate: 1 grams
Cholesterol: 225 mg
Sodium: 219 mg
Sugar: 0 grams