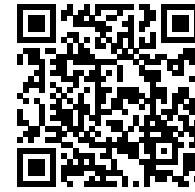


Italian Deviled Eggs



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Recipe by: Laura Vitale

Makes 1 dozen

Prep Time: 15 minutes

Cook Time: 15 minutes

Ingredients

- __ 6 Hard Boiled Eggs
- __ 1/4 cup of Prepared Pesto
- __ 2 Tbsp of Mayo
- __ 3 Tbsp of Finely Chopped Marinated Sun Dried Tomatoes
- __ 2 Tbsp of Toasted Pine Nuts

1) Cut the eggs in half lengthwise, remove the yolks, add them to a bowl and place the whites on a serving platter.

2) Using a fork or a potato masher, mash the yolks really well, add the pesto and mayo and mix until smooth.

3) Add the mixture in a piping bag or a disposable resealable bag (snip off one of the corners) and fill the egg white shells.

4) Sprinkle the sun dried tomatoes and pine nuts over top and dig in!

