

BACON BASIL DEVILED EGGS

Gluten Free, Low Carb / Diabetes Friendly, Lower Saturated Fat, Lower Sodium

Serves: 6 (Serving= 2 deviled eggs)

Nutrition (per serving)

Calories: 108

Total Fat: 8 g

Saturated Fat: 2 g

Sodium: 174 mg

Total Carbohydrate: 2 g

Dietary Fiber: 0 g

Protein: 8 g

Ingredients

- 6 large eggs
- 2 Tablespoons plain, non-fat Greek yogurt
- 2 Tablespoons light mayonnaise
- 2 Tablespoons finely chopped peaches
- 1 Tablespoon finely chopped onion
- 1 Tablespoon finely chopped fresh basil
- 2 strips crispy turkey bacon, finely chopped
- ½ teaspoon Dijon mustard
- ¼ teaspoon apple cider vinegar
- ¼ teaspoon ground black pepper
- Garnish with chopped basil and a peach slice



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Directions

1. Place eggs in a medium saucepan and fill with enough water to cover the eggs. Bring to a boil for 3-5 min. Turn off heat, cover sauce pan, and let sit for 20 minutes.
2. Peel eggs and slice in half lengthwise.
3. Remove yolks and place in a medium sized mixing bowl.
4. Add in remaining ingredients except garnish and mash with a fork until smooth.
5. Spoon yolk mixture into egg white halves or place yolk mixture into a reusable plastic baggie, cut off one of the corners, and pipe into egg white halves.
6. Garnish with chopped basil and a peach slice.



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