



JALAPENO DEVEILED EGGS

By Dr. Cindy Tanzar
(Standard)

Makes 2 servings covering your Protein and fat servings.



INGREDIENTS

6 Eggs, room temperature
1/4 Cup Genesis Mayo recipe or Primal Kitchen mayonnaise
1 Tbs. minced jalapeno, plus thin slices for garnish
1/8 Tsp. smoke paprika
1/8-1/4 Tsp. pink Himalayan salt

DIRECTIONS

Place eggs in water to boil for 15 minutes. Remove from water and rinse under cold running water to cool down. Peel eggs immediately, cool and cut in half. Scoop out the yolks, placing them in a bowl and smashing with a fork.

Add in mayonnaise and mix until smooth, then mixing in the jalapeno, paprika and salt.



You can either spoon the yolk mixture into the egg white halves or place the mixture into a small plastic bag, cutting off a corner and squeezing the mixture into the egg halves. Garnish with a thin jalapeno slice.

Chill before serving.