

## **DEVEILED EGGS**

**SOURCE:** Weight Watchers New Complete Cookbook

### **INGREDIENTS:**

4 hard-cooked eggs, peeled/halved  
1 TBS finely chopped chutney  
2 tsp reduced-calorie mayo  
1 tsp Dijon mustard  
1/4 tsp cayenne pepper  
1/8 tsp salt

### **DIRECTIONS:**

Remove yolks from egg halves - set whites aside. In medium bowl, mash yolks with fork - mix in chutney, mayo, mustard, cayenne & salt.

Spoon yolk mixture evenly into egg whites.

Makes 4 servings

(per serving: 98 calories; 6g total fat; 2g saturated fat; 113mg cholesterol; 226mg sodium, 4g total carbohydrates; 0g dietary fiber; 6g protein, 26mg calcium - WW points per serving: 2)