

Low-Point Deviled Eggs

Ingredients:

6 Large hard-boiled eggs, peeled

1/3 cup shredded low-fat cheddar cheese

1/4 cup fat-free mayonnaise

1/4 cup reduced-fat sour cream

3 Tbs. minced scallions or chopped chives (optional)

Cut eggs lengthwise in half. Remove yolks to small bowl. Reserve whites. In a bowl, mash yolks with a fork. Add cheese, mayonnaise, sour cream, and scallions; mix well. Spoon 1 heaping tablespoon yolk mixture into each egg white half. Refrigerate, covered. Sprinkle paprika on top to taste and for presentation.

Total servings = 12

Serving size = 1

Points per serving = 1

This delicious recipe can be found on the website *Points In My Life*
(www.pointsinmylife.com)