

## Low-Point Soy Sauce Eggs

Ingredients:

- 4 eggs, boiled and peeled
- 5 Tbs soy sauce

Heat soy sauce over medium-high heat in a large sauce pan. When soy sauce starts to boil, reduce heat to medium and carefully add eggs. Roll eggs around to evenly coat them in the soy sauce. Continue rolling eggs around until soy sauce thickens and eggs are a dark mahogany color. (Feel free to take them out at your desired color preference. The darker the eggs, the more flavor the eggs hold.) Remove eggs and let soy sauce drain off. Place them on a plate to cool and enjoy! Seal and refrigerate any uneaten eggs.

Total servings - 4

Serving size - 1

Points per serving - 2

Points plus per serving - 2

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

***"Sometimes the people around you won't understand your journey.  
They don't need to; it's not for them." - Anonymous***