



Sweet Pea Deviled Eggs

PREP TIME: 10 MINUTES | COOK TIME: 10 MINUTES | SERVES: 12

A simple veggie twist on a classic.

Ingredients

- 12 eggs
- 1 can (8.5 oz.) sweet peas, drained
- 1 ripe avocado, peeled and pitted
- 1/4 cup light mayonnaise
- 1 1/2 tsp. sugar
- 1 Tbsp. plus 1 tsp. cider vinegar
- 2 tsp. prepared mustard
- Salt and black pepper, optional

Instructions

1. Boil eggs 10 minutes. Peel and cut in half lengthwise. Discard 6 yolks.
2. Place remaining 6 egg yolks in a blender or food processor with peas, avocado, mayonnaise, sugar, vinegar and mustard. Puree until smooth. Season to taste with salt and pepper, if desired.
3. Spoon equal amounts into each of the egg white halves. Sprinkle lightly with additional pepper, if desired.