

Ranch Deviled Eggs



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Prep & Cooking time: About 20 minutes

Servings: 2

Ingredients:

- 6 large Free Range Pastured Organic Eggs
- 3 Tablespoons Organic Avocado Mayo
- 1/4-1/2 teaspoon Organic Black Pepper
- 1 Tablespoon Fresh Dill, minced
- Dash Pink Himalayan Sea Salt, to taste
- 1/4 teaspoon Organic Smoked Paprika

Instructions:

1. Hard boil your eggs. Cool and peel.
2. Slice each egg in half and carefully scoop out the cooked yolk into a small bowl. The carefully place each egg half onto a large plate(s).

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3. Add mayo, herbs and spices to the cooked yolks and mix everything together until well combined. Be sure to taste test to make sure the seasoning is to your liking.
4. Now scoop about a Tablespoon amount of the yolk filling into each egg half, evenly distributing until the filling is gone and all the eggs are filled.
5. Garnish with a pinch of fresh dill and place half of the deviled eggs in refrigerator for another meal.
6. Enjoy!