

Deviled Eggs with Lemon & Dill

Deviled Eggs are so easy to make. Serve it as a side dish, appetizer, or a healthy snack! Try these recipes for great variations on the classic. Easy and delicious!

Ingredients:

12 Large, Hard-Boiled Eggs

1 Tablespoons More Than Olives Meyer Lemon Organic Olive Oil

Pinch of Salt and Pepper

¼ Teaspoon Yellow Mustard

1 Tablespoon Mayonnaise

Fresh Ground Pepper

Dill, For Garnish

Directions:

Hard boil your eggs and cool. Carefully remove shells and cut eggs in half lengthwise. Gently remove yolks, into a small bowl.

Mash the yolks with a fork. Add the salt, pepper, mayonnaise, More Than Olives Meyer Lemon Olive Oil and yellow mustard: mix well.

Spoon or pipe the yolk mixture into the hole in egg whites. Sprinkle each egg with a sprinkle of dill. Chill until ready to serve.