

Not so devilled eggs



Makes 16 halves, 40 cal's per half

2 Tbsp. Mayonnaise
8 whole Eggs
Salt and pepper to taste
1 teaspoon of finely diced onion
Fresh chives for serving

Place eggs in a pot and cover with water.
Bring water to a boil.
Boil eggs for 10 minutes.
Rinse under cold water.
Peel when cooled.
Slice eggs, lengthwise, down the centre.
Remove yolk and place in a bowl.
Mix yolks with mayonnaise, onion, salt, and pepper.
Scoop yolk mixture back into the hard-boiled egg whites.
Sprinkle with chive pieces.