

TUNA DEVILED EGGS



SERVING SIZE

2



INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Large Hard Boiled Eggs	4	Vinegar	1 tsp.
Cans Albacore Tuna, Packed In Water, Drained	6 Oz.	Chopped Fresh Chives	
Red Onion, Minced	1 tbsp.	Salt And Pepper	To taste
Approved Mayo	1/3 cup		



PREPARATION

- Peel the boiled eggs then slice each egg in half lengthwise.
- Gently remove the egg yolks from the boiled egg halves and place them in a mixing bowl. Set the egg white halves aside.
- In the same mixing bowl with the egg yolks, add the drained albacore tuna and minced red onion.
- Add the approved mayo to the mix and blend all the ingredients until they come together creamy and smooth texture.
- Season the mixture with salt and pepper to taste. Add a teaspoon of vinegar for a tangy kick. Mix everything together once more.
- Using a spoon carefully fill each egg white half with the tuna and egg yolk mixture. You can make it as smooth or as textured as you prefer
- Sprinkle chopped fresh chives on top of each tuna deviled egg for a burst of color and flavor.
- Put the prepared tuna deviled eggs in the refrigerator for 30 minutes before serving. This chilling period allows the flavors to meld and harmonize.
- Enjoy!