

Creamy Deviled Eggs

Instructions

4 eggs

1 Tbl olive oil

¼ tsp salt

¼ tsp cumin

¼ tsp black pepper

1 Tbl lemon juice

2-3 Tbl plain goat, almond or coconut yogurt (add slowly to get the right consistency.)

½ tsp mustard

Directions

Hard boil the eggs, remove shell and cut each egg in half. Remove the yolks and place in a bowl. Add the remaining ingredients and blend well. Add the yogurt slowly to get the right consistency. Scoop the filling into the egg white halves. Sprinkle with a little paprika for color. Chill and serve.