

## **Deviled Eggs with a Twist**

**6 servings (2 deviled egg halves per serving)**

### **Ingredients**

6 large, hard-boiled eggs, cooled, peeled and halved  
2 tablespoons finely chopped red pepper  
2 teaspoons finely chopped green onion- the green part only  
2 tablespoons mayonnaise (use light, or fat free if you prefer)  
2 teaspoons Dijon mustard  
1/2-3/4 tsp. Curry's Garam Masala  
Salt and Black pepper to taste

### **Method**

1. Remove the yolks. Place the yolks in a medium bowl and mash with fork Add the red pepper, green onion, mayonnaise, mustard, Garam Masala to the yolks and blend well with a fork. Add salt and pepper to taste.
2. Spoon mixture evenly among the 12 egg white halves. You can use a piping bag to create a swirl with the filling.