

Salsa Deviled Eggs



SERVING SIZE: 12

PREP: 30 MINS

COOK: 10 MINS

READY: 40 MINS

Ingredients

- 1 dozen Hard Boiled Eggs
- 3/4 cup **Furmano's Salsa Style Petite Diced Tomatoes with Spicy Green Chilies & Lime**
- 1 tablespoon Mayonnaise
- 1/2 teaspoon Yellow Mustard
- 1/4 teaspoon Salt
- 3/4 cup **Furmano's Salsa Style Petite Diced Tomatoes with Spicy Green Chilies & Lime**
- As Needed Cilantro Leaves, Chopped

In This Recipe



Diced Tomatoes - Petite Salsa Style (14.5 oz)

Preparation

1. Peel and half hard boiled eggs. Remove yolks and put in a bowl. Reserve whites to fill later.
2. To the yolks, add Furmano's Salsa Style Petite Diced Tomatoes, mayonnaise, mustard and salt.
3. Blend together yolk mixture and place in a ziploc storage bag. Cut off one of the corners and pipe the mixture into the reserved egg whites.
4. Top with remaining Furmano's Salsa Style Petite Diced Tomatoes and chopped cilantro.
5. Chill and serve.