

## **Chicks-On-The-Ranch Deviled Eggs**

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**Servings: 6**

**Start to Finish Time: 25 minutes**

**6 hard-cooked eggs**

**1/4 cup Parmesan cheese, shredded**

**1/4 cup prepared ranch salad dressing**

**1 teaspoon Dijon mustard**

**dash pepper**

**carrot chips (for garnish)**

**12 capers (for garnish), drained**

**fresh dill (for garnish)**

Cut a thin slice from the bottom of each egg so it sits flat. Cut the top third from each egg.

Remove the yolks. Set aside the whites.

Mash the yolks in a bowl.

Add the Parmesan, salad dressing, Dijon mustard and pepper to the yolks. Mix well.

Stuff or pipe the stuffing mixture into the egg white bottoms. Replace the tops.

Cut tiny feet and small triangles for beaks from the carrot chips.

Gently press the capers into the filling for the eyes. Add the beaks to the filling.

Place a small piece of fresh dill at the top of the egg as a tuft of feathers.

Place the feet in front of the egg bottom.

Refrigerate until serving.

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Per Serving (excluding unknown items): 93 Calories; 6g Fat (62.8% calories from fat); 8g Protein; 1g Carbohydrate; trace Dietary Fiber; 215mg Cholesterol; 134mg Sodium. Exchanges: 1 Lean Meat; 1/2 Fat; 0 Other Carbohydrates.