 **Cottage Cheese Deviled Eggs**

*Serves 12*

**Ingredients**

6 eggs

½ c cottage cheese

1 tbsp Dijon mustard

½ tsp paprika

Salt and pepper to taste

**Directions**

1. Hard boil the eggs: Place eggs in a sauce pan and cover with water, about 1 inch over the eggs. Add 1 tsp baking soda and bring to a boil. Let boil for 1 minute then remove from heat and cover for 12 minutes. Place eggs in bowl of ice water and allow to cool completely.
2. Remove egg shells and cut eggs in half. Remove the egg yolks and place in a bowl.
3. Add cottage cheese, Dijon, paprika, salt, and pepper to bowl with egg yolks. Mash together.
4. Place a heaping spoonful of egg/cottage cheese mixture in each egg white half. Serve immediately or chill until ready to serve!

**Nutrition**

*45 cals, 1g C, 4g P, 2g F*