green eggs & ham



cook time:	prep time:	featured product:
10	**20**	**SUPERGREENS!**

we really do like green eggs & ham! add some fun to the holidays with this colorful deviled egg! naturally dyed green with our SUPERGREENS! this unique and delicious deviled egg is a great conversation starter at your next holiday party. perfect as an appetizer or part of your holiday brunch!

ingredients

8 servings

2 packed cups **organicgirl© SUPERGREENS!** ?
8 eggs
¼ cup mayonnaise
1 tablespoon minced chives
¼ teaspoon fine sea salt
1 ounce serrano ham, torn into 16 pieces

substitutions

? *substitute with* **PROTEIN GREENS**

directions

1. to a large saucepan or pot add 1” water and place a steaming basket or insert in pot. bring water to a rapid boil and use tongs to gently place eggs into steamer basket. cover and steam 10 minutes. prepare an ice water bath.

2. when eggs are finished cooking, transfer with tongs to water bath and let cool.

3. in a food processor pulse greens until very finely minced.

4. when eggs are cool, crack shells all over and peel. halve eggs, scoop out yolks, and transfer yolks to food processor along with mayonnaise, chives, and salt. pulse until completely smooth.

5. transfer yolk mixture to a piping bag or zip-top bag with a corner cut out. pipe mixture into egg whites and top with ham.

6. serve immediately or cover and refrigerate.