

# Stuffed Eggs Four Ways



Preparation time: 15 mins  
Serves: 3 people  
User Rating: ★★★★★

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Categories: Kid Friendly



## Ingredients

*Makes 12*

- 12 eggs (hard-boiled)

### FOR 3 AVOCADO STUFFED EGGS

- 1 avocado
- 1 tbsp freshly squeezed lime juice
- 1 tbsp chopped chives (optional)

### FOR 3 SOUR CREAM AND CHIVES STUFFED EGGS:

- 60g ( $\frac{1}{4}$  cup) sour cream
- 1 tbsp mayonnaise

- 1 tsp dijon mustard
- 1 tbsp chopped chives
- Extra chives for garnish

#### FOR 3 HUMMUS STUFFED EGGS

- 60g (¼ cup) hummus
- ½ tsp dijon mustard
- Smoked paprika to garnish

#### FOR 3 TUNA STUFFED EGGS:

- 170g canned tuna (drained)
- ½ tbsp red onion, finely chopped
- 1 tbsp mayonnaise
- Chopped coriander to garnish

## Method

Peel your hard-boiled eggs and cut them in half, lengthways.

For the avocado stuffed eggs:

1. Remove the cooked yolk and add to a mixing bowl along with the avocado and lime juice
2. Mash, with a fork, until you achieve the desired texture. Stir in the chopped chives (optional)
3. Either spoon the mixture back into the eggs or, to make it fun for kids, pipe it into the eggs using a piping bag or zip lock bag
4. Serve straight away

For the sour cream and chives stuffed eggs:

1. Remove the cooked yolk and add to a mixing bowl along with the sour cream, mayonnaise and mustard
2. Mix, with a fork, until you achieve the desired texture. Stir in the chopped chives
3. Either spoon the mixture back into the eggs or, to make it fun for kids, pipe it into the eggs using a piping bag or zip lock bag
4. Garnish with chopped chives

For the hummus stuffed eggs:

1. Remove the cooked yolk and add to a mixing bowl along with the hummus and mustard
2. Mix, with a fork, until you achieve the desired texture
3. Either spoon the mixture back into the eggs or, to make it fun for kids, pipe it into the eggs using a piping bag or zip lock bag
4. Sprinkle with smoked paprika

For the tuna stuffed eggs:

1. Remove the cooked yolk and add to a mixing bowl along with the tuna, onion and mayonnaise.
2. Mix, with a fork, until you achieve the desired texture
3. Spoon the mixture back into the eggs
4. Garnish with chopped coriander

*Recipe by Amy Whiteford*

## Notes

Not sure how to boil eggs to your liking? Watch our easy guide how to get it right every time!

## Nutritional Information

Serving size	Energy	Protein	Total fat	Saturated fat	Carbs (total)	Carbs (sugar)	Sodium	Fibre
<b>384g</b>	<b>2720kJ</b> <b>650kcal</b>	<b>43.5g</b>	<b>50g</b>	<b>13.5g</b>	<b>4.6g</b>	<b>1.8g</b>	<b>600mg</b>	<b>5.5g</b>
Vitamin D								
<b>13.8µg</b>								

All nutrition values are per serve.