

Hummus Deviled Eggs

Recipe courtesy Chef Anthony Serrano

Photo courtesy [Fresh Cravings](#)



- 6 hard-boiled eggs, peeled
- 1/4 cup Fresh Cravings Classic Hummus
- 1/4 cup smoked cheddar cheese
- 2 tablespoons bacon, cooked and crumbled
- 1 teaspoon yellow mustard
- 1 teaspoon salt
- smoked Spanish paprika, for garnish
- parsley, for garnish

Cut hard-boiled eggs in half lengthwise. Remove yolks and place in bowl. Using fork, mash yolks into fine crumble.

Add hummus, cheese, bacon, mustard and salt; mix well.

Evenly disperse teaspoons of yolk mixture into egg whites. Sprinkle with any remaining bacon, paprika and parsley.