



Greek Deviled Eggs



1/6th of recipe (4 pieces): 122 calories, 7g total fat (1.5g sat fat), 341mg sodium, 3.5g carbs, 0.5g fiber, 1g sugars, 10.5g protein

Green Plan [SmartPoints](#)® value 4*

Blue Plan (Freestyle™) [SmartPoints](#)® value 2*

Purple Plan [SmartPoints](#)® value 2*

Prep: 15 minutes **Cook:** 20 minutes

Cool: 20 minutes



Tagged: [Recipes for Sides, Starters & Snacks](#), [Vegetarian Recipes](#), [Four or More Servings](#)

Ingredients

12 large eggs
2 tbsp. crumbled feta cheese
1/4 cup hummus
3 tbsp. fat-free plain Greek yogurt
2 tbsp. finely chopped red onion
1/2 tsp. dried oregano
1/4 tsp. garlic powder
1/8 tsp. each salt and black pepper
12 Kalamata olives, halved

Directions

Place eggs in a pot, and cover with water. Bring to a boil, and cook for 10 minutes. Transfer eggs to a bowl, and cover with ice and cold water. Let sit for 20 minutes.

Gently crack eggs on the rim of the bowl, and peel off the shells. Halve eggs lengthwise. Discard 8 yolks (or save for another use).

Place remaining 4 yolks in a medium bowl. Add feta, and mash with a fork. Add hummus, yogurt, onion, oregano, garlic powder, salt, and pepper. Mix until uniform.

Distribute mixture among egg white halves, and top each with an olive half.

MAKES 6 SERVINGS

[SmartPoints](#)® value* not what you expected? We follow the same method as Weight Watchers when calculating recipe values: We add up the [SmartPoints](#)® values* of the individual ingredients using the Recipe Builder. (Many foods have a value of zero and remain zero in recipes.)

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