



Mexican Street Corn Deviled Eggs



1/6 of recipe (4 egg halves): 130 calories, 6.5g total fat (2g sat. fat), 225mg sodium, 5g carbs, <0.5g fiber, 2g sugars, 12g protein

[Click for WW Points® value*](#)

Prep: 10 minutes **Cook:** 20 minutes

Cool: 10 minutes



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

Ingredients

12 large eggs
1/2 cup frozen sweet corn kernels, thawed
1/4 cup fat-free plain Greek yogurt
3 tbsp. crumbled feta cheese
2 tbsp. chopped cilantro, or more for topping
2 tbsp. light mayonnaise
2 tbsp. finely chopped red onion
1 tsp. taco seasoning
Optional toppings: crushed tortilla chips, crunchy corn snacks, Tajin seasoning

Directions

Place eggs in a pot, and cover with water. Bring to a boil, then cook for 10 minutes.

Transfer eggs to a bowl, and cover with ice and cold water. Let sit for 10 minutes.

Gently crack eggs on the rim of the bowl, and peel off the shells. Halve eggs lengthwise. Discard 6 yolks, or save for another use.

Place remaining 6 yolks in a medium bowl. Mash with a fork. Add remaining ingredients. Mix until uniform.

Distribute filling among the egg white halves.

MAKES 6 SERVINGS

HG Tips: To save time, pick up precooked hard-boiled eggs at the grocery store! And to make it look neat & pretty, put the filling in a plastic baggie, snip off the tip of a corner, and squeeze the filling into your egg halves—just make sure the hole is big enough to let the corn kernels through!

We may receive affiliate compensation from some of these links. Prices and availability are subject to change.

We may have received free product samples, which in no way influences whether these products are reviewed favorably, unfavorably, mentioned with indifference, or mentioned at all. Click for more about our [editorial](#) and [advertising](#) policies.

*The WW Points® values for these products and/or recipes were calculated by Hungry Girl and are not an endorsement or approval of the product, recipe or its manufacturer or developer by WW International, Inc., the owner of the Points® trademark. For those on the Diabetic Plan, values may vary.

Questions on the WW Points® values listed? [Click here.](#)

Hungry Girl provides general information about food and lifestyle. This information and any linked materials are not intended and should not be construed as medical advice, nor is the information a substitute for professional medical expertise or treatment. [Click here](#) for more information.