

## SQUASH DEVILED EGGS



### Ingredients:

8	Large	Eggs, hard boiled
½	Cup	Squash, roasted (I used carnival squash)
1	Each	Green Onion
2	Tablespoons	Mayonnaise (or Miracle Whip©)
2	Teaspoons	Honey Dijon Mustard
½	Teaspoon	Salt
		Smoked Paprika

### Directions:

1. When cooled, peel and cut the eggs in half – pole to pole. Separate the yolks from whites and arrange the whites on a platter.
2. Chop the green onion. Place white parts of the onion in food processor with the egg and remaining ingredients (except paprika). Process until smooth.
3. Fill the egg whites with generous spoonfuls of the yolk mixture. Sprinkle with the green parts of the onion and a dusting of the paprika. Cover and chill until served.