

## SPINACH STUFFED DEVILED EGGS

Makes 12

- 6 hard-cooked eggs
- 4 tablespoons chopped spinach, drained well
- 4 tablespoons cream cheese
- 1/4 teaspoon salt
- 1 tablespoon bacon bits
- 2 tablespoons wasabi horseradish gourd Mayo
- 2 tablespoons olive and pimento cream cheese spread
- 1/4 teaspoon Worcestershire sauce

- Peel and cut hard-cooked eggs in half lengthwise. Remove yolks and place in 1-quart plastic bag. Set aside.

- Place a small amount of spinach into each egg white. Spread spinach to line the bottom and sides of the egg. Set aside.

- Knead yolks in bag until crumbly. Add remaining ingredients and press out air. Close bag. Knead until all ingredients are thoroughly blended. Push mixture toward corner. Snip about 1/2 inch off corner of bag.

- Squeezing bag gently, fill reserved egg whites and spinach with yolk mixture. Chill to blend flavors.

- NOTE: Recipe can be prepared ahead, placed in a cooler and eggs filled on site.

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FOLD ALONG  
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CUT ALONG  
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