FROM THE RENZI KITCHEN

Chipotle And Cilantro Egg Salad

Yield: 2 Servings

Ingredients

28048 • 1 cup Papetti's Diced Hard Cooked Eggs, thawed

25398 • 2/3 cup whole milk Greek yogurt

94150 • 1 tsp chipotle peppers in adobo sauce, diced seeded

68261 • ¼ tsp cumin

68261 • ground cayenne pepper, to taste

68083 • ground chili powder, to taste

92274 • 1/8 tsp salt

68258 • black pepper, to taste

88413 • 1 ½ tsp fresh cilantro, minced divided

Instructions

1. Placed diced eggs in medium bowl.
2. In small bowl, mix yogurt with chipotle peppers, cumin, cayenne, chili powder, salt and pepper. Stir until creamy and smooth.
3. Gently fold yogurt mixture into diced eggs.
4. Gently stir in half of cilantro.
5. Garnish with remaining cilantro.