

# Green Deviled Eggs

<b>Recipe:</b>	R-2774	<b>HACCP Process:</b>	Same Day Service		
<b># of Servings:</b>	144.00	<b>Serving Size:</b>	2 - Pieces	<b>Source:</b>	CCID Logan UT
<b>Grams Per Serving:</b>	67.70	<b>Ounces Per Serving</b>	2.34	<b>Meal Components: 2 deviled eggs provide 2 oz. eq. meat/meat alternate</b>	

Ingredients	Measurements	Directions
Egg, Hard Cooked, Peeled, Refrigerated Ricotta Cheese, part-skim Traditional Basil Pesto Lemon juice Olive Oil Salt Black Pepper	144 LARGE 1 QUART + 1/2 CUP 3 CUPS 1 CUP + 1/2 CUP 1 CUP + 1/2 CUP 1 TBSP 2 TBSP GROUND	1. Ingredients:
		2. Directions: Pre-Prep: Prepare the workstation by cleaning and sanitizing all areas. Gather all ingredients for preparation.
		3. Prep: Hard boil the eggs by placing the eggs in a medium saucepan and covering them with cold water by at least an inch. Bring the water to a boil, place a lid on the pot, remove from the heat and let the eggs sit in the hot water for 12 minutes.
		4. Prep: Alternative option is to place eggs in single layer in perforated full steamtable pans. Cook: Steam for 14 minutes and then follow remaining directions.
		5. Cooling: While the eggs are sitting in the hot water, prepare an ice bath by filling a large bowl with ice water. Remove the eggs from the hot water and place in the ice bath to stop the cooking.  <b>CCP: Cool hot cooked food from above 135°F to 70°F or lower within two hours</b> <b>CCP: Wash hands for 20 seconds in a hand sink, dry properly, and put on gloves before beginning preparation. Repeat process as often as needed per HACCP guidelines.</b>
		7. Prep: After the eggs have cooled, peel and cut the eggs in half. Prep: Scoop out the yolks carefully and place them in a bowl. Add the ricotta cheese and mash together with a fork. Add the lemon juice, salt and pepper and olive oil. Continue to mash and taste the mixture and adjust the seasoning. If the mixture is overly dry, add a drizzle more of olive oil to thin.  <b>CCP: Prepare foods at room temperature in two hours or less.</b> <b>CCP: Never handle ready to eat foods with bare hands</b>
		8. Place the eggs on a serving dish and fill the cavities with the yolk mixture. Note: I like to use a pastry bag with a jumbo tip to fill the eggs. Refrigerate until ready to serve (wrap lightly with plastic wrap).  <b>CCP: Hold below 41°F</b>
		9. Serve: place two green deviled eggs on one slice of ham and serve to happy children. Serving size is two pieces, one whole egg which provides 2 oz. eq. meat/meat alternative. Each serving weights 67.70 grams or 2.34 oz.  <b>CCP: Hold below 41°F</b>

**Notes:**

**Production Notes:** NOTE: if purchasing hard boiled eggs please use the suppliers Product Formulation Statement for crediting of this recipe.

NOTE: 1 large egg, according to the FBG, provides a 2 oz. eq. of meat/meat alternate.

This recipe was shared by The Center for Creativity, Innovation and Discovery. CCID School in Logan, Utah

**Serving Notes:** Serving size is two pieces, one whole egg which provides 2 oz. eq. meat/meat alternative. Each serving weights 67.70 grams or 2.34 oz.

Nutrients Per Serving:		(per 2 Pieces)			
Calories	125.441	Trans Fat (gm)	0.000	Iron (mg)	0.714
Protein (gm)	7.436	Chol (mg)	189.300	Calc (mg)	55.001
Carb (gm)	1.598	Vit A (IU)	332.092	Sodium (mg)	169.329
Tot Fat (gm)	9.756	Vit C (mg)	0.630	Fiber (gm)	0.117
Sat Fat (gm)	2.533			Sugars (gm)	0.649

**Note: \* means nutrient data is missing or not available.**

Meal Components:		(per 2 Pieces)				
Fruit (Cups)	Vegetables (Cups)					
	Dark Green	Red/Orange	Beans/Peas	Starchy	Other	
Whole Grain- Rich (Oz. Eq.)		Enriched Grain (Oz. Eq.)	Meat/Alt (Oz. Eq.)	2.000	Fluid Milk (Cups)	

**Allergens:**

Milk, Eggs, Tree Nuts

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