



Buffalo Chicken Deviled Eggs

Ingredients:

- 6 hard-boiled eggs
- 3 oz cooked shredded chicken
- ¼ cup Frank's Buffalo Sauce
- One serving Cheddar Cheese sauce
- 2 TBSP Walden Farms Ranch or Blue Cheese Dressing
- Chives, for garnish

Directions:

1. Peel and slice the eggs in half lengthwise.
2. Scoop the yolks out into a small bowl and mash with a fork
3. Add the chicken, buffalo sauce, cheddar and ranch dressing to the yolks and stir well to combine.
4. Spoon the mixture evenly between the egg whites.
5. Sprinkle with chives before serving.

Servings:

2 egg halves equal 2oz lean protein, one Diet Right low carb product, one extra