

## Mexican Deviled Eggs

### Ingredients

- o 12 hard-boiled eggs
- o 2 tablespoons of chopped pickled jalapeno
- o 2 tablespoons black olives, chopped
- o 3/4 cup Mexican blend cheese, shredded
- o 1/2 cup mayonnaise
- o 1/2 cup sour cream
- o 2 Tablespoons of Taco seasoning
- o 3 tablespoons green onions
- o 1/4 finely chopped cilantro ( just a dash sprinkled over top of each egg)

### Directions

1. Boil eggs and cool. Peel them and then cut in half lengthwise carefully removing the yolks.
2. Put yolks in a mixing bowl, add sour cream, mayonnaise and taco seasoning.
3. Mix all other ingredients except the cilantro.
4. Put the yolk filling in halves.
5. For garnish sprinkle with finely chopped cilantro (just a dash sprinkled over top of each egg)