

ZUCCHINI PESTO DEVILED EGGS

8 servings

8 hard-cooked eggs, peeled and halved

¼ cup prepared pesto sauce

3 to 4 tablespoons light mayonnaise

½ cup finely chopped zucchini

Finley shredded Parmesan

Small fresh basil leaves

Place cooked egg yolks in a small bowl; set whites aside. Mash yolks with a fork. Stir in pesto and mayonnaise. Add zucchini and mix well. Spoon mixture evenly into egg white halves. Garnish with Parmesan cheese and basil leaves.