

# Green Deviled Eggs & Ham Roll-Ups

NO IMAGE

<b>Servings:</b>	6.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 egg	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-12991
<b>School:</b>	Early Learning Center at George Earle Elementary		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
EGG HARD CKD PLD	6 Each		711160
MUSTARD YELLOW PREP 4-1GAL CRWNCOLL	1 Teaspoon		860221
COLORING FOOD GREEN	0 Cup	1 drop	573051
HAM SLCD .5Z	12 Slice		294187
MAYONNAISE	2 Tablespoon	READY_TO_EAT This ready-to-use mayonnaise simplifies back-of-house prep and can be used as a spread for sandwiches and burgers or as a base for custom, homemade dressings and dips.	631411

## Preparation Instructions

#711160 are already hard boiled, they are ready to be used.

1. Split eggs in half, lengthwise and remove yolks.
2. Put yolks, dressing, mustard and green food coloring into a mixing bowl or stainless steel bowl. If using a mixer, use the paddle to mix the ingredients. If using a stainless steel bowl, use a hand mixer to mix ingredients.  
(Start with 1 or 2 drops of food coloring. You can always add more drops, but you can't take away the color if you added too much.)

3. Place egg yolk mixture into a zip-lock bag or a pastry bag. Cut a small hole in the lower corner of the zip-lock or cut the tip off of the pastry bag. Squeeze mixture into egg white halves.

Roll Ham slices

Place 2 Ham Rolls into a paper boat with 2 Green Deviled Eggs

### Meal Components

Amount Per Serving

<b>Meat/Meat Alternate</b>	2.750
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>DarkGreen</b>	0.000
<b>Red/Orange</b>	0.000
<b>OtherVeg</b>	0.000
<b>Beans, Peas, and Lentils</b>	0.000
<b>Starchy</b>	0.000

### Nutrition Facts

Servings Per Recipe: 6.00

Serving Size: 1.00 egg

Amount Per Serving	
<b>Calories</b>	138.33
<b>Fat</b>	9.42g
<b>Saturated Fat</b>	2.42g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	198.33mg
<b>Sodium</b>	290.00mg
<b>Carbohydrates</b>	1.83g
<b>Fiber</b>	0.00g
<b>Total Sugar</b>	1.50g
<b>Added Sugar</b>	0.50g
<b>Protein</b>	10.50g
<b>Vitamin A</b> 0.00mcg RAE	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 25.50mg	<b>Iron</b> 1.21mg

### Nutrition - Per 100g

No 100g Conversion Available