

## Edible Perspective

4.16.14

### Greek Stuffed Deviled Eggs gluten-free // yields 16 egg halves

- 8 large eggs
- 1 cup crumbled feta cheese, *divided*
- 2-3 tablespoons milk
- 8 medium [oil packed] sun-dried tomatoes, *blotted well + chopped*
- 8-10 small kalamata olives, *pitted + chopped*
- black pepper

To hard-boil the eggs: Place eggs in a large pot and cover with cold water. Place over high heat and bring to a boil. Once boiling, turn the heat off and cover with a tight fitting lid. [If using an electric cooktop place the pot on a cool burner.] Let sit covered for 12 minutes. While you wait prepare an ice bath in a large heat-safe bowl. Drain water and place eggs in the ice bath and place in the fridge until fully chilled.

Remove the eggs from the bowl. Lightly crack the shell and peel the eggs, rinsing with cold water after peeling. Slice the eggs in half and place the yolks in a large food processor. Add 3/4 cup crumbled feta and 2 tablespoons of milk and turn on until it starts to cream. Scrape the sides of the bowl and add a bit more milk if needed to come to a thick and creamy consistency [not runny]. Turn on again until fully combined.

Scrape contents into a bowl and stir in the remaining 1/4 cup of feta, chopped sun-dried tomatoes, chopped olives, and black pepper. [Salt shouldn't be needed with the saltiness of feta and olives, but taste and add if needed.]

Spoon into the halved eggs, place on a plate, and cover with plastic wrap. Refrigerate for at least 30 minutes before serving.

**notes:** Can be made 1 day ahead, but assemble on day of serving and be sure to keep both the egg whites and stuffing in airtight containers in the fridge. If you have leftover stuffing try adding it on top of a salad or on toast.