

## **SMOKED TUNA DEVILED EGGS**

Prep Time: 15 minutes Cook Time: 15 minutes Total Time: 30 minutes

## **Ingredients:**

6 hardboiled eggs, shelled and cut in half

1 6oz pouch of Sea Fare Pacific Smoked Tuna

2 Tbsp. finely-chopped red onion

2 Tbsp. mayonnaise

1 Tbsp. Dijon mustard

2 tsp. lemon juice

1/4 tsp. salt

1/2 tsp. paprika



## **Preparation:**

In a small bowl beat together the egg yolks and all other ingredients until smooth. Spoon into hollowed out egg whites. Chill and serve.