**Smoked Paprika Deviled Eggs**

12 large eggs
6 tablespoons vegenaise or avocado mayo
6 teaspoons Dijon mustard
3 teaspoons smoked paprika
Himalayan sea salt and freshly ground black pepper to taste

1.Put the eggs in a single layer in a saucepan on the stovetop, covered by at least 1-2 inches of cold water and a generous amount of regular iodized salt.
2. Bring the eggs to a boil, and boil for 10 minutes.
3. Remove the eggs from heat, and rinse under cold water continuously for 1 to 2 minutes.
4. Crack egg shells and carefully peel under cool running water.
5. Slice the eggs in half lengthwise, and set the yolks aside.
6. Place the yolks in a food processor with the vegenaise, mustard and half the paprika.
7. Process the mixture until smooth, and season to taste.
8. Spoon the mixture into egg white halves, and shape the visible part of the yolk mixture into a pumpkin shape.
9. Sprinkle with paprika and serve

2 eggs is 1 serving of protein and 1 serving of healthy fat