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### **Farmer's Market Fresh: Sweet Potato Deviled Eggs**

**Ingredients:**

4 hard-boiled eggs- peeled  
1/4 cup mashed sweet potato  
1 tbsp Greek yogurt  
Cinnamon, for garnish

**Directions:**

1. Cut peeled eggs in half lengthwise and discard the yolks.
2. Combine the sweet potato and Greek yogurt in a small bowl and mix well.
3. Spoon the sweet potato filling into egg whites.
4. Sprinkle tops with cinnamon.
5. Cover and refrigerate at least one hour before serving.