



# DEVEILED EGG CHICKPEA PASTA



## INGREDIENTS:

- 8-oz. chickpea pasta
- 12 hard hard-cooked eggs
- 1/4 cup plain yogurt
- 1/4 cup mayonnaise
- 3 T. Dijon mustard
- 2 T. white wine vinegar
- 1/2 cup chopped sweet pickles (like bread and butter pickles)
- 1/2 cup diced red onions
- 1.5 cups sliced celery
- 1 T. chopped dill, or to taste
- 1/2 – 1 t. smoked paprika, to taste
- Salt and pepper, to taste
- Chives, diced, for serving (optional)

## DIRECTIONS:

1. Cook chickpea pasta in salted water according to package instructions. Make sure to reserve the pasta water when done cooking.
2. Separate the whites and yolks of the hard cooked eggs. You will use the yolks to make the pasta sauce. Add the yolks to a medium-sized bowl and mash with the Dijon mustard, vinegar, yogurt, mayonnaise, and paprika. Start with 1/2 t. and add more later if desired after tasting for seasoning.
3. Chop the egg whites, sweet pickles, and dill. Dice the red onion; rinse celery and slice.
4. To a large bowl, add the drained chickpea pasta, chopped/diced/sliced ingredients, and the sauce. Stir well. At this point, add small splashes of reserved pasta water if it is looking too dry.
5. Taste for seasoning. Add salt and pepper and make any other adjustments needed.
6. Ideally, store the pasta salad in the refrigerator for a few hours before serving to allow the flavors time to blend. Taste again before serving and make any final adjustments. Top with fresh dill, cracked pepper, chives, and/or a dash of smoked paprika, if desired.

Serves 6.

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