

Ingredients:

- 12 hard-cooked eggs
- 6 ounces high quality tuna in oil, drained; reserve some for garnish
- 4 tablespoons parsley leaves, plus more for garnish
- 4 tablespoons minced black olives
- 2 small tomatoes, peeled, seeded and finely diced
- 2 teaspoons Dijon mustard
- 4 teaspoons lemon juice plus 2 teaspoons lemon zest
- 2 teaspoons white wine vinegar
- 4 tablespoons extra virgin olive oil, plus more for drizzling
- Kosher salt and freshly ground black pepper

Directions:

1. Split the eggs in half lengthwise and add the yolks to a medium bowl.
2. Add tuna, parsley, olives, tomato, mustard, lemon juice, lemon zest, vinegar and olive oil. Season to taste with salt and pepper; gently fold to combine.
3. Line up the egg whites. Load the mixture into a piping bag. Pipe the filling mixture into the eggs.
4. Garnish with more parsley, tuna, lemon zest, chopped tomato, olive piece and drizzle with olive oil. Serve immediately.



Adapted from: The Food in My Beard