Stuffed Protein Eggs



- 4 boiled eggs
- ½ spinach cooked & drained
- ¼ cup Nature's Earthly Choice™ Hemp Seeds
- ½ cup cottage cheese
- ¼ cup roasted sweet peppers
- Sea salt & black fresh ground pepper to taste
- 3 tablespoons EVOO

Directions

- 1. Mix all ingredients into a bowl, evenly & gently.
- 2. Let it sit for 30 mins.
- 3. Boil eggs, let them cool, peel them and cut them in half. You can either remove the yolks or leave them.
- 4. Add one full lump in each half of the open egg.