Easters stuffed eggs

NIBBLEDISH CONTRIBUTOR

Ingredients

- 10 hadr boild eggs
- 3 tablespoon of soft butter
- 4 tablesppons of dill, chopped
- 2 tablespoons of parsley, chopped
- pinch of salt
- ground black pepper
- bread crumbs

Instructions

1. Cut eggs in half, try not to damage shells too much, halves of shells will be used later.
2. Chop hard boild eggs, add 1 tablespoon of soft butter, dill, parsley, salt and black pepper.
3. Mix eggs mixture.
4. Stuff eggs shells with egg mixture.
5. Melt remaining butter in frying pan, deep each stuffed shell in bread crumbs and fry.
6. Serve warm as side dish.