

DEVILED EGGS

INGREDIENTS

ITEM	QUANTITY
• Large Eggs	6
• Mayonnaise (Start With 2½ Tbsp and Adjust to Taste)	3 Tbsps.
• Dijon Mustard (Check No Garlic/Onion)	2 Tsps.
• Salt and Pepper, to taste	
• Chopped Chives or Green Onion Tops, paprika (Optional)	1-2 Tbsps.
SERVING SIZE	**4 HALVES**

PREPARATION

- Place eggs in a pot and cover with cold water. Bring to a boil over medium-high heat.
- Once boiling, turn off the heat, cover, and let sit for 10-11 minutes.
- Transfer eggs immediately to an ice bath and let cool completely before peeling.
- Slice eggs in half lengthwise and gently remove yolks into a bowl.
- Mash yolks with mayonnaise, Dijon, salt, and pepper until smooth and creamy.
- Add a little extra mayo if needed to reach the desired texture.
- Spoon or pipe the mixture back into the egg whites.
- Sprinkle with paprika or herbs, if using.
- Store in an airtight container in the refrigerator for up to 3 days.

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