

Foodnity Recipes

Boursin Deviled Eggs – Creamy Quick Snack

15 min Prep time	**10 min** Cook time	**25 min** Total time
6 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Filling

- [ ] 6 large eggs, hard-boiled
- [ ] 3 tbsp Boursin cheese (herb & garlic)
- [ ] 1 tsp fresh lemon juice
- [ ] 1 tsp Dijon mustard
- [ ] ½ tsp black pepper
- [ ] ¼ tsp salt

Garnish

- [ ] 1 tbsp fresh chives, finely sliced
- [ ] A pinch of smoked paprika
- [ ] Optional: 2 tbsp turkey ham, crumbled

Instructions

1. Place the eggs in a saucepan, cover with cold water, bring to a boil, then simmer 10 minutes; transfer to ice water to cool.
2. Peel the eggs, slice them in half lengthwise, and gently remove the yolks, placing yolks in a mixing bowl.
3. Mash the yolks with a fork, then add Boursin, lemon juice, Dijon, pepper, and salt; blend until silky and smooth.
4. Pipe or spoon the creamy mixture back into the egg white cavities, smoothing the tops.
5. Sprinkle chives, smoked paprika, and optional turkey ham on each egg; chill 15 minutes before serving.

Nutrition per serving

120 kcal	7 g	2 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the filling feels too thick, add a splash of milk or cream.
- For a brighter flavor, zest a tiny bit of lemon into the mixture.
- Store the assembled eggs in the fridge, covered, for up to 2 days.