

Foodnity Recipes

Crab Deviled Eggs – Simple Seafood Appetizer

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

Ingredients

Main Ingredients

- [ ] 6 large eggs
- [ ] 4 oz fresh crab meat, picked over for shells
- [ ] 3 tbsp mayonnaise
- [ ] 1 tsp Dijon mustard
- [ ] 1 tsp fresh lemon juice
- [ ] 1 tbsp finely chopped chives
- [ ] Pinch of paprika for garnish
- [ ] Salt and pepper to taste

Instructions

1. Place the eggs in a saucepan, cover with cold water, bring to a boil, then turn off the heat and let sit 10 minutes.
2. Drain, cool under cold water, peel, and slice each egg in half lengthwise. Gently remove yolks to a bowl.
3. Mash the yolks with mayo, Dijon, lemon juice, a pinch of salt, pepper, and mix until smooth.
4. Fold the crab meat and chives into the yolk mixture, being careful not to over-mix.
5. Pipe or spoon the filling back into the egg whites, sprinkle with paprika, and refrigerate for at least 30 minutes.

Nutrition per serving

210 kcal	12 g	4 g	14 g
Calories	Protein	Carbs	Fat

> **Tips & notes**
> - If you over-mix the crab, it can become mushy—gentle folding keeps the texture airy.
> - A quick rinse of the boiled eggs under cold water helps stop the cooking process and makes peeling easier.
> - Feel free to replace paprika with smoked sea salt for a different flavor nuance.