

Foodnity Recipes

Deviled Eggs With Green Olive Garnish

10 min Prep time	**10 min** Cook time	**20 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 12 large eggs
- [ ] 3 tbsp mayonnaise
- [ ] 1 tsp Dijon mustard
- [ ] 1 tsp lemon juice
- [ ] 2 tbsp finely sliced green olives
- [ ] 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. Cool the eggs in ice water, peel, slice in half lengthwise, and gently remove yolks to a mixing bowl.
3. Mash the yolks with mayonnaise, mustard, lemon juice, salt, and pepper until smooth.
4. Fold in half of the sliced green olives for texture, then pipe the mixture back into the egg whites.
5. Top each egg with a single olive slice, sprinkle with paprika, and refrigerate until serving.

Nutrition per serving

85 kcal	5 g	2 g	6 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the yolk mixture feels too thick, add a tiny splash of milk or extra lemon juice.
- For a richer flavor, use a dash of hot sauce in the filling.
- Store covered in the fridge for up to 2 days; the olives may soften slightly.