

Foodnity Recipes

Easy Deviled Potatoes Recipe

15 min Prep time	**25 min** Cook time	**40 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 12 small potatoes (baby red or Yukon gold)
- [ ] 1/2 cup mayonnaise
- [ ] 1/2 cup sharp cheddar cheese, grated
- [ ] 1 tbsp Dijon mustard
- [ ] 1 tsp lemon juice
- [ ] 1/4 tsp smoked paprika
- [ ] 2 tbsp fresh chives, finely chopped
- [ ] Salt and pepper to taste

Instructions

1. Preheat the oven to 400°F (200°C). Wash potatoes, pat dry, then slice off a thin top half; set the caps aside.
2. Using a small spoon, gently scoop out a portion of the interior, leaving about 1/4-inch wall to keep the shell sturdy.
3. In a bowl, combine mayonnaise, grated cheddar, Dijon mustard, lemon juice, paprika, salt, and pepper; mix until smooth.
4. Pipe or spoon the filling back into each potato shell, smoothing the tops with a back of a spoon.
5. Place the filled potatoes on a baking sheet and bake for 20-25 minutes, until skins are golden and the filling is lightly bubbling.
6. Remove from oven, sprinkle with fresh chives and an extra pinch of paprika; serve warm.

Nutrition per serving

210 kcal	5 g	18 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a lighter version, swap half the mayo for Greek yogurt.
- A dash of hot sauce in the filling adds a subtle kick without overwhelming the dish.
- For extra crispiness, broil for 2 minutes at the end of baking.