

Foodnity Recipes

Elote Deviled Eggs with Chipotle Mayo

20 min Prep time	**10 min** Cook time	**30 min** Total time
6 Servings	**Easy** Difficulty	**Mexican-American** Cuisine

Ingredients

Main Ingredients

- [ ] 12 large eggs
- [ ] 1 cup fresh corn kernels (or frozen, thawed)
- [ ] 3 tbsp mayonnaise
- [ ] 1 tsp chipotle in adobo, finely minced
- [ ] 1 tsp lime juice
- [ ] 1/4 tsp smoked paprika
- [ ] Pinch of salt
- [ ] 2 tbsp cotija cheese, crumbled (optional)
- [ ] Fresh cilantro leaves for garnish

Instructions

1. Place eggs in a saucepan, cover with water, bring to a boil, then simmer 10 minutes. Transfer to an ice bath, peel, and slice each egg lengthwise.
2. In a dry skillet, toast the corn over medium heat until golden-brown, about 4 minutes, stirring often.
3. Remove yolks to a bowl, mash with a fork, then stir in mayo, chipotle, lime juice, smoked paprika, and a pinch of salt until smooth.
4. Fold the toasted corn into the yolk mixture, reserving a small handful for garnish.
5. Pipe or spoon the filling back into the egg whites, arranging them on a serving platter.
6. Top each egg with a sprinkle of cotija, a few corn kernels, and a tiny drizzle of chipotle mayo; garnish with cilantro.

Nutrition per serving

120 kcal	6 g	6 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer less heat, reduce the chipotle or omit it entirely.
- For a richer mouthfeel, substitute half of the mayo with sour cream.
- Serve with lime wedges for an extra burst of freshness.