

Foodnity Recipes

Fried Deviled Eggs – A Crispy Appetizer

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

Ingredients

Main Ingredients

- [ ] 8 large eggs, hard-boiled
- [ ] 1/3 cup mayonnaise
- [ ] 1 tsp Dijon mustard
- [ ] 1 tsp fresh lemon juice
- [ ] 1/2 tsp smoked paprika, plus extra for garnish
- [ ] Salt and pepper to taste
- [ ] 1/2 cup seasoned bread crumbs
- [ ] Vegetable oil for frying

Optional Add-Ins

- [ ] 1 tbsp chopped chives
- [ ] 1 tsp hot sauce
- [ ] 1 tbsp grated Parmesan

Instructions

1. Hard-boil the eggs, cool them in ice water, then gently peel; slice each egg in half lengthwise.
2. Remove yolks and place in a bowl; mash with mayonnaise, mustard, lemon juice, paprika, salt, and pepper. Classic deviled eggs can guide your ratio.
3. Season the breadcrumbs with a pinch of salt and pepper; coat the egg whites lightly, shaking off excess.
4. Heat oil in a skillet over medium-high heat until shimmering; fry egg whites, coating side down first, until golden—about 2 minutes per side.
5. Transfer fried whites to a paper-towel lined plate; pipe or spoon the yolk mixture back into the centers; sprinkle with extra paprika and optional chives. For a twist, try avocado deviled eggs.

Nutrition per serving

210 kcal	10 g	7 g	15 g
Calories	Protein	Carbs	Fat

Tips & notes

- Allow the oil to return to temperature before adding the next batch; this keeps the coating crisp.
- If the breadcrumbs brown too quickly, lower the heat slightly.
- Serve immediately for the best texture; they soften as they sit.