

Foodnity Recipes

Garlic Parmesan Deviled Eggs

15 min Prep time	**12 min** Cook time	**27 min** Total time
6 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 6 large eggs
- [ ] 3 tbsp mayonnaise
- [ ] 1/4 cup freshly grated Parmesan cheese
- [ ] 1 clove garlic, minced
- [ ] 1 tsp Dijon mustard
- [ ] 1 tsp fresh lemon juice
- [ ] Salt and black pepper to taste
- [ ] Paprika for garnish

Instructions

1. Place eggs in a saucepan, cover with cold water, bring to a boil, then simmer for 10 minutes. Transfer to ice water, cool, and peel.
2. Slice eggs lengthwise, carefully remove yolks into a bowl, and set whites on a serving platter.
3. Mash yolks with a fork, then add mayonnaise, grated Parmesan, minced garlic, mustard, lemon juice, salt, and pepper. Mix until smooth.
4. Transfer the mixture to a pastry bag or zip-top bag with a corner cut off, pipe into each egg white half.
5. Sprinkle a light dusting of paprika and a tiny pinch of extra Parmesan on top. Chill for 10 minutes before serving.

Nutrition per serving

120 kcal	6 g	2 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- For a brighter flavor, add a pinch of fresh chives.
- If the filling feels too thick, thin with a teaspoon of extra mayonnaise.
- Serve chilled, but not frozen, to keep the texture delicate.