

Foodnity Recipes

Hot Dog Deviled Eggs

A quick snack that blends creamy deviled egg filling with the smoky taste of beef hot dogs.

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

Ingredients

Main Ingredients

- [ ] 6 large eggs, hard-boiled
- [ ] 2 beef hot dogs, finely sliced
- [ ] 3 tbsp mayonnaise
- [ ] 1 tsp Dijon mustard
- [ ] 1 tsp finely chopped dill pickles
- [ ] 1/2 tsp smoked paprika
- [ ] Salt and pepper to taste

Instructions

1. Place the eggs in a pot, cover with cold water, bring to a boil, then remove from heat and let sit covered for 10 minutes.
2. Cool the eggs under running water, peel, slice each egg in half lengthwise, and gently remove the yolks.
3. In a bowl, mash the yolks with mayonnaise, Dijon mustard, pickles, salt, and pepper until smooth.
4. Fold the thin hot-dog slices into the yolk mixture, making sure they stay in small pieces for texture.
5. Pipe or spoon the filling back into the egg whites, then dust tops with smoked paprika.
6. Chill the assembled deviled eggs for at least 15 minutes before serving.

Nutrition per serving

140 kcal	8 g	2 g	10 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra smoky flavor, lightly sear the hot-dog slices before adding them.
- If you prefer a tangier bite, increase the amount of pickles or add a dash of apple cider vinegar.
- These eggs are best served cool; a warm room will make the mayo separate.