

Foodnity Recipes

Mardi Gras Deviled Eggs – Quick & Easy

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

Ingredients

Egg Base

- [ ] 12 large eggs
- [ ] 3 tbsp mayonnaise
- [ ] 1 tsp Dijon mustard
- [ ] 1/2 tsp smoked paprika
- [ ] 1/4 tsp cayenne pepper
- [ ] 1 tbsp fresh parsley, finely chopped
- [ ] Salt and freshly cracked black pepper to taste

Optional Color Boost

- [ ] A few drops purple food coloring (optional)
- [ ] A few drops gold food coloring (optional)

Instructions

1. Place eggs in a saucepan, cover with cold water, bring to a boil, then remove from heat and let sit covered for 12 minutes.
2. Transfer eggs to an ice bath, cool completely, peel, and slice each egg in half lengthwise.
3. Gently remove yolks into a bowl, mash them with a fork until smooth.
4. Stir in mayonnaise, mustard, paprika, cayenne, parsley, salt, and pepper; add food coloring if using, mixing until creamy.
5. Spoon or pipe the mixture back into the egg white halves, arrange on a serving platter, and garnish with a pinch of paprika.

Nutrition per serving

80 kcal	4 g	2 g	6 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the yolk mixture feels too soft, add a little extra mayo or a pinch of powdered sugar to firm it up.
- For a crispier texture, chill the plated eggs for at least 15 minutes before serving.
- Feel free to swap parsley for chives or cilantro for a different herb note.