

Foodnity Recipes

# Million Dollar Deviled Eggs

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|---|---|---|
| **20 min**<br>Prep time | **10 min**<br>Cook time | **30 min**<br>Total time |
| **12**<br>Servings | **Easy**<br>Difficulty | **American**<br>Cuisine |

## Ingredients

### Main Ingredients

- [ ] 12 large eggs
- [ ] 3 tbsp premium mayonnaise
- [ ] 1 tsp Dijon mustard
- [ ] ½ tsp white pepper
- [ ] ¼ tsp sea salt
- [ ] 1 tsp truffle oil
- [ ] 2 tbsp finely chopped chives
- [ ] 4 slices turkey bacon, crisped and crumbled

### Optional Garnish

- [ ] A pinch of smoked paprika for color

## Instructions

1. Place the eggs in a saucepan, cover with cold water and bring to a boil; once boiling, cover and remove from heat, letting them sit for 10 minutes.
2. Transfer eggs to an ice bath, cool for 5 minutes, then peel and slice lengthwise, carefully removing the yolks into a bowl.
3. Mash the yolks with a fork, then stir in mayonnaise, mustard, white pepper, salt, and truffle oil until smooth and glossy.
4. Transfer the mixture to a piping bag or a zip-lock bag with a corner snipped; pipe the filling back into the egg-white halves, forming a neat mound.
5. Top each deviled egg with a sprinkle of crumbled turkey bacon, a dusting of smoked paprika if desired, and a few chive pieces for color.
6. Cover the tray with plastic wrap and refrigerate for at least 30 minutes before serving.

### Nutrition per serving

| 120 kcal | 7 g | 3 g | 9 g |
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| Calories | Protein | Carbs | Fat |

### Tips & notes

- For extra richness, replace half of the mayo with Greek yogurt.
- If you prefer a tangier bite, add a teaspoon of capers minced finely.
- Serve on a chilled platter to keep the eggs firm longer.